

Kitchen

HARTS OF STUR

LIVE • LOVE • COOK

BBQ SPECIAL

HOT STUFF

SIZZLING RECIPES
AND EXPERT ADVICE

FREE
ISSUE 13

Mary Berry's
stylish tableware

INTERNATIONAL
INSPIRATION

dishes to transport you
around the world

GREAT GEAR AND GADGETS • EXPERT KNOW HOW • HARTS GO HEALTHY

HARTS OF STUR



elcome to issue 13 of Kitchen and my, how things have changed since I last put pen to paper. It has certainly been a surreal and challenging few months. Everyone has had to adapt to these unprecedented times, whether it be queuing at the supermarket, social distancing or home schooling. As a company, we have been working tirelessly to maintain stock levels, keeping up with customer demands and maintaining our high standards of customer service - all whilst ensuring our wonderful and amazing staff remain safe and protected. As I write, the early shoots of change are beginning to show - a sign that we may be through the worst of this difficult period.

What we have been graced with is some wonderful weather which, fingers crossed, will continue through the summer months. Cooking and eating outdoors is always a pleasure, especially barbecuing. I'm especially looking forward to trying the Sticky Chilli Barbecue Ribs recipe found on page 14. Look out too for the fantastic Ooni pizza ovens that allow you to cook authentic Neapolitan-style pizzas in your garden in just 60 seconds. The outdoor theme continues with ideas for the perfect picnic, while who doesn't love a delicious cream tea?

Kilner are our Kitchen Icon for this edition. The Kilner jar, with its distinctive pressure seal and iconic design, is trusted by generations of households all over the world for preserving and dates back to 1842. Find out more about their heritage on page 33.

Finally, don't forget to enter our competition on page 49 where you could win a fantastic Jura Impressa E60 bean-to-cup coffee machine.

I hope you enjoy this edition of Kitchen and make the most of the summer and all it has to offer. Thank you for your continued support. Stay safe.

Graham Hart
Managing Director

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PRICES AND AVAILABILITY

Prices were correct at the time of going to press but check the website for latest information. We endeavour to have everything in stock but to avoid disappointment, call to check before visiting.

RAVE REVIEWS

We take great pride in our family-run firm and strive to provide the very best customer experience, from answering queries to products, prices, packaging and delivery. We're delighted our feedback reflects this, which the genuine reviews from verified customers shared throughout the magazine show – we have many more!

For customer information see page 67 or visit www.hartsofstur.com. You can call us with queries on 01258 472420 or use our FREEPHONE order line to place orders 0800 371355 within store opening hours.

THE WEST COUNTRY
FOODlover
YOUR HOME COOKING COMP

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Meet The Team

The Harts team are a friendly and knowledgeable lot; always ready to help with any of your customer queries or provide advice. Here's the lowdown on their answers to some more personal, summer-related topics.



Sophie Harrison – Marketing

Favourite dish from another country?

Tapas because of the variety - you get a bit of everything!

Picnic essential?

Homemade cake, carrot is my favourite.

Favourite cocktail?

Strawberry Daiquiris, they remind me of holidays and sunbathing.

BBQ whizz or wash out?

My pulled pork and beef brisket is famous amongst friends and family, so they'd hopefully say I'm a whizz!



Leona Stock – Customer Services

Favourite dish from another country?

Lasagne. I have never been to Italy where we had been planning to travel this year. Hopefully next year I will get to try some original Italian food.

Picnic essential?

It isn't a picnic without sandwiches and something fizzy to wash them down with.

Favourite cocktail?

Mojitos! I have tried making them at home but it is not the same without the sun and sea abroad.

BBQ whizz or wash out?

I don't currently own a BBQ but am on the lookout and can't wait to start cooking outdoors.



Clare Smith – Marketing

Favourite dish from another country?

Chinese – I particularly enjoying cooking different styles of rice, great with Oriental food or cold on a buffet.

Picnic essential?

Egg and cress sandwiches followed by lemon drizzle or coffee and walnut cake.

Favourite cocktail?

I discovered one called the 'Garden of Eden' on a hen night. It is made with gin, elderflower cordial and cloudy apple juice. Shaken, not stirred!

BBQ whizz or wash out?

I'm known for preparing enough food to feed the street! My speciality is homemade marinated chicken kebabs and minted lamb burgers.



Kirsty Allen – Company Secretary

Favourite dish from another country?

Anything Greek, especially a Greek salad.

Picnic essential?

A bottle of something chilled!

Favourite cocktail?

I love the fresh taste of a Mojito.

BBQ whizz or wash out?

I'm not a massive fan of BBQs personally but love getting together with friends for a drink on a gorgeous summer night.



Jon Dart – Marketing

Favourite dish from another country?

A plate of calamari, ideally enjoyed at a Greek seafront taverna.

Picnic essential?

I like to keep it simple - fresh crusty bread, cheese, olives and a glass of wine.

Favourite cocktail?

I'd probably pass on that. The first time I tried one it was so strong I lost the feeling in my lips!

BBQ whizz or wash out?

I love firing up the grill and want to try cooking more seafood to replicate some of the great dishes we've had on holiday.



Lucy Andrews – Customer Services

Favourite dish from another country?

I'd stick with the UK – nothing beats a British Sunday roast with Yorkshire puddings.

Picnic essential?

Homemade bread, ready for sandwich assembly when you arrive at your destination.

Favourite cocktail?

I'd opt for a Virgin Sunrise mocktail - it is very sweet, perfect if you have a sweet tooth.

BBQ whizz or wash out?

I'm happy to sit back and let the other half take over as he is a BBQ pro.

HARTS STIR

Inspiring new products to help you make great food and drink in your kitchen this summer

SEE +
SHOP

Visit us in store or online at www.hartsofstur.com to see the range of colours and blender accessories



KitchenAid K400 Blender ● Harts Price: £279.00

STAR OF THE SEASON

A POWERFUL PERFORMANCE

Put some zest into your kitchen with KitchenAid's new Kyoto Glow Blender

For a blender that's easy to operate, can power through the toughest of ingredients and looks the part, KitchenAid's Artisan K400 steals the show. With a wide choice of colours including the zingy new Kyoto Glow, KitchenAid's 2020 Colour of the Year, the K400 features a 1.4L graded glass jar and is made from die-cast metal for strength and durability. This includes a large operating knob which controls 5 variable speeds, a pulse and a choice of 3 preset recipe programs. There's even a handy self-cleaning cycle when you're done and additional accessories, including a Citrus Press which turns the K400 into a juicing machine.

SOMETHING'S COOKING

The latest products to see you through summer and beyond



Emile Henry Slate Delight Tagine 2.0L with White Lid
RRP: £130.00 ● Harts Price: £117.00



Morris & Co Strawberry Thief Apron
RRP: £35.00 ● Harts Price: £26.26.

TAKE
YOUR PICK
of the newest
products to hit
our shelves



Morris & Co Compton Jewel Double Oven Glove
RRP: £25.00 ● Harts Price: £18.76



Emile Henry Burgundy Baguette Baker. 39.5cm x 23cm
RRP: £96.00 ● Harts Price: £86.40



Emile Henry Charcoal Tagine 3.0L
RRP: £105.00 ● Harts Price: £94.50



Global Knife Block Set with 6 Knives
RRP: £999.95 ● Harts Price: £399.00



Scanpan Impact Corn/Asparagus/Hotdog Pot with Basket and Lid

RRP: £99.00 ● Harts Price: £79.20



Lodge Blacklock 12" Square Grill Pan

RRP: £164.95

● Harts Price: £119.95



Scanpan HaptIQ 32cm Chef Pan with Lid
This Danish-made, versatile piece of cookware will satisfy the most demanding of cooks.

● Harts Price: £223.96



Henckels Zwilling 24 Piece King Cutlery Dinner Set

RRP: £179.00 ● Harts Price: £44.75



Scanpan Impact 32cm Wok with Lid
Suitable for use on all heat sources (including induction), this wok and lid are also oven-proof up to 260°C.

RRP: £119.00 ● Harts Price: £95.20



Taylor Pro Black Glass 5kg Digital Dual Kitchen Scale

RRP: £19.99

● Harts Price: £16.96

Taylor Pro Stainless-Steel Freezer & Fridge Temperature Thermometer

RRP: £6.99 ● Harts Price: £5.95

NEUTRAL TERRITORY

Keep it cool with classic creams and beiges



Artisan Street Butter Dish Set
● Harts Price: £19.96



Artisan Street Honey Pot
This delightful beehive-shaped glass pot comes with an acacia wood stand and honey dipper.
● Harts Price: £15.95

MINIMALISTIC MERINGUE

The new Le Creuset Meringue collection is fashionably understated and minimalist but can be easily mixed with contrasting Le Creuset shades for a pop of colour.



Le Creuset Meringue
Kone Kettle
● Harts Price: £80.00



Artisan Street 120ml Mini Storage Jars, Set of 4
● Harts Price: £29.95



Le Creuset Meringue Stoneware
Medium Storage Jar
● Harts Price: £28.00



**Le Creuset Signature
Meringe Cast
Iron 18cm Round
Casserole**

Another gem from the famous French foundry, this casserole dish design features much larger handles - easier to grip and lift, even with oven gloves or mitts, when full.

● Harts Price: £99.00



EcoSouLife Areca Nut Leaf 36 x 25cm
Serving Tray, 3 Pieces
● Harts Price: £2.99



Royal Worcester Serendipity Platinum 16-Piece Set
RRP: £277.00 ● Harts Price: £110.80



Royal Worcester Serendipity Platinum Sauce Boat and Stand
RRP: £62.00 ● Harts Price: £24.80



Thornback & Peel, Dog & Daisy Deep Rectangular Storage Tin
RRP: £8.50 ● Harts Price: £7.65



Royal Worcester Serendipity White 12-Piece Coupe Set
RRP: £147.00 ● Harts Price: £58.80



Thornback & peel, Dog & Daisy Set of 3 Caddies
RRP: £24.00 ● Harts Price: £21.60



A HOMELY HAVEN

Treat a clean home to fresh flowers, greenery and natural fabrics, then kick back and relax





Walton & Co Flint Blue Chambray Hand Towel
RRP: £7.99 ● Harts Price: £6.95



OXO Good Grips Orange
Deep Clean Brush Set
● Harts Price: £8.00



Nachtmann Quartz Vase 16cm
● Harts Price: £19.96



Walton & Co Terracotta Blush
Chambray Wide Flange Cushion
Beautiful in the home or outside as
part of the garden furniture, this 43cm
x 43cm x 3cm cushion is made from
100% cotton.
RRP: £14.99 ● Harts Price: £12.95

TURN ON THE STYLE

with matching tablecloth,
napkins, seat covers and
pillows in 100% cotton
from the Walton & Co
Terracotta Blush
Chambray range.



OXO Good Grips Furlifter
Garment Brush
● Harts Price: £14.00



Nachtmann Bossa Nova
Vase 20cm
● Harts Price: £19.96



HAPPENING AT HARTS

News and views from Harts of Stur



CARRY ON CONSTRUCTING

Building work on our redevelopment programme has restarted, although obviously the schedule has been pushed back a month or so. However, the roof and sides are on, and (at the time of writing) the interior electricals, heating, flooring etc were all being installed. This building will be integrated with our existing store and will house a new garden shop with large outdoor display area and permanent plant section. Above the new garden shop will be a cafe and, when construction is complete, the old garden shop will be knocked down to create additional customer parking for 30-plus cars.



EXCLUSIVELY YOURS

One of the things that sets us apart from other companies, we think, is our relationship with suppliers. We work hard to forge successful working relationships that are beneficial to both parties and ultimately to you. This has resulted in several unique collaborations and product launches in addition to giving us the opportunity to offer exclusive products and ranges that aren't available elsewhere. Here are a few of the current crop that we are proud to say are exclusive to Harts.

KitchenAid Artisan Matt Imperial Grey 1.5L Kettle

This on-trend matt grey kettle oozes style and is packed full of features. An adjustable temperature control provides the correct temperature for brewing different varieties of tea and a soft-open lid and back-lit water window add a touch of class. A matching Artisan 2 slot toaster (available separately) can be teamed with this toaster for a breakfast set that's worth getting out of bed for!



KitchenAid Velvet Blue

This sweet and airy exclusive collection includes a 4.8L stand mixer, diamond blender, mini food processor, 1.7L kettle, 2 slot toaster and 9 speed hand mixer. Perfect for updating your kitchen with a splash of blue. The Artisan 4.8L stand mixer has been one of our best sellers.

Stoven Cookware

Made in collaboration with us, using all the benefits of our vast expertise and years of cookware knowledge and again, a great price point of £99.95 compared with the RRP of £225. The end result is versatile enough to handle everyday cooking tasks yet sturdy enough to warrant a lifetime guarantee. Look out for a new bakeware range coming soon.



WINNER TAKES IT ALL

We had an amazing response to our last competition to win a Sage Bluicer with well over 600 entries. In this issue we are offering readers the chance to win another fantastic prize - the Jura's E6 Coffee Machine in Piano Black worth £795. Perfect for coffee lovers, this ultra-sleek bean to cup coffee machine comes with an A energy efficiency rating and features fully programmable coffee drinks, fine foam technology and a TFT colour screen. Turn to page 49 for more information and details on how to enter.



Keep in the Loop

Sign up to our mailing list at www.hartsofstur.com to find out about special offers and new products. We also share updates, offers and competitions on facebook, Twitter @HartsOfStur and Instagram @hartsofstur.

HARTS KITCHEN

GET
STUCK IN

Sticky Chilli BBQ
Ribs – page 14

GREAT GRILLS

There's nothing quite like a BBQ for enjoying great food and a relaxed atmosphere. It doesn't have to be all bangers and burgers either if you fancy something different. Experiment with sticky chilli ribs, add a zingy kick to corn on the cob and ensure there are fish and veggie options to keep everyone happy.

These two recipes come from award-winning chefs, business partners and couple Heather Kaniuk and Graham Hornigold who run hospitality consultancy firm, Smart Patisserie together. Between them they have a wealth of experience in prestigious London hotels and Michelin-starred restaurants while Graham has also judged competitions including National Chef of the Year and Great British Bake-off Juniors. Their first solo venture, Longboys was launched last year.



SMART PHOTOGRAPHY



KitchenAid 1.2L Almond Cream Food Chopper. The multipurpose stainless-steel blade can chop raw vegetables, fruit and nuts as well as mincing herbs and garlic and pureeing cooked fruit and vegetables.
RRP: £99.00 ● **Harts Price: £89.10**



Lock & Lock 5.5L Rectangular Storage Container with Freshness Tray
RRP: £13.99 ● **Harts Price: £11.95**



Stellar Hard Anodised 32 x 22cm Baking Tray
RRP: £26.00 ● **Harts Price: £19.50**

THE KIT LIST

Sticky Chilli BBQ ribs

These chilli BBQ ribs are a summertime favourite in our house. Brining overnight really helps the ribs stay moist and ensures they fall off the bone into tender, succulent pieces coated in an insanely sticky, chilli sauce.

SERVES 4

FOR THE RIBS

1kg baby back ribs
3L water plus a quarter of a cup of salt for the brine

SWEET AND STICKY CHILLI SAUCE

1 onion
2 garlic cloves
Small knob of fresh ginger, grated
2 tbsp vegetable oil
Third of a cup brown sauce
Third of a cup sweet chilli sauce
2 tbsp dark soft brown sugar
2 tbsp dark soy sauce
1 tbsp tomato puree
Salt and pepper
Fresh chilli and spring onion, to serve

RAVE REVIEWS

Best price on the internet and delivered promptly. Very good website too. KP
To see more of what our customers have to say about us, visit www.hartsofstur.com/reviews

- 1** Place the ribs in a large container and cover with 3L water. Add a quarter of a cup of salt, and ensure the ribs are completely submerged. Refrigerate overnight.
- 2** The next day, drain the brine off the ribs. Place the ribs in a large pan or stock pot and cover with water. Bring to the boil, then simmer for 20-30 minutes, or until the meat just starts to pull off the bone, skimming any scum that rises to the surface. Drain off the liquid, lay the ribs flat on a tray and allow to cool.
- 3** Prepare the sauce. Finely chop the onion and garlic and place in a saucepan with the ginger and a little oil. Sauté on a medium heat for 5-10 minutes until softened.
- 4** Add the remaining sauce ingredients and bring to a boil. Cook for 5 minutes or until slightly thickened.
- 5** Coat the ribs with the sauce. BBQ the ribs 3-4 minutes on each side until the sauce has lightly caramelised, continuing to turn and baste for 20 minutes until the ribs are lightly charred and sticky.
- 6** Garnish with sliced spring onion and fresh chilli.

BBQ Corn Cobs with Lime and Chilli

Corn cobs make a great BBQ accompaniment and are quick and easy to prepare. Here the sweetness of the corn pairs well with the spicy butter and addition of a zingy kick.

4 corn cobs
25g butter
Half tsp chilli flakes
Quarter tsp smoked paprika
Small bunch coriander, chopped
Half a lime, zest and juice
Salt and pepper

1 In a small saucepan, melt the butter. Continue to cook until the butter starts to brown.

2 Remove from heat and add the chilli flakes, paprika, lime zest and juice, and half the coriander. Season well with salt and pepper and set aside.

3 Prepare the corn. Blanch the corn cobs in boiling water for 6-8 minutes until just tender. Drain.

4 Barbecue the corn cobs over a smoky grill, basting with a little of the seasoned butter. Once lightly charred, remove from heat and toss with the remaining butter to coat well.

5 Serve hot, garnished with the remaining coriander and a wedge of fresh lime.

*Recipes courtesy of Heather Kaniuk and Graham Hornigold,
www.instagram.com/smartpatisserie*

THE KIT LIST



Bakehouse & Co
Silicone Pasty Brush
● Harts Price: £4.99



Judge Healthy 1000W
Electric Grill and
Sandwich Press
RRP: £55.00
● Harts Price: £27.50



Dexam Supreme 20cm,
3.5L Stainless Steel
Saucepan
RRP: £80.00
● Harts Price: £52.00



SMART PHOTOGRAPHY

ABOUT GRAHAM

Graham's career has spanned almost three decades, with positions at prestigious London hotels like the Lanesborough and as Executive Pastry Chef at Michelin starred Hakkasan restaurant. Awards include Restaurant Magazine's UK Group Chef of the Year.

ABOUT HEATHER

Heather is an award-winning chef with a first-class degree in hospitality management. She started her career as a chef in her native New Zealand before moving to London where she worked at five-star hotels including the Mandarin Oriental Hyde Park and the Shangri-La at The Shard.



SMART PHOTOGRAPHY

Barbecue champion and President of the British BBQ Association, Ben Bartlett, (aka BBQ Ben) shares some of his favourite recipes.

Tunisian Style King Prawns & Tomato Relish

Serve your piping hot prawns with this cool and refreshing relish from the desert sands of the Sahara...

SERVES 4

16 whole king prawns, split open and deveined
2 tsp harissa paste
4 tbsp extra virgin olive oil
1 tbsp lemon juice

FOR THE RELISH

2 large ripe diced tomatoes
140g diced shallots
1 large diced Spanish onion
2 tsp chopped coriander
1 tsp ground cumin
1 tbsp chopped garlic
2 tbsp chopped capers
2 tbsp lemon juice
2 tbsp light olive oil
Pinch of sugar

1 Combine the harissa paste, olive oil and lemon juice and baste the cut flesh of the prawns.

2 To make the relish, combine all the ingredients in a bowl, toss lightly and leave for 20 minutes.

3 Grill the prawns for a couple of minutes, turning once, and serve with the tomato relish.

THE KIT LIST



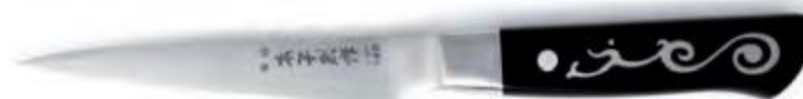
Princess Table Chef. A stylish grill, in a top-quality bamboo and aluminium finish, ideal for cooking vegetables, meat and fish.

● Harts Price: £69.95



Rosti Margrethe
Mixing Bowl 3L

● Harts Price: £14.99



I.O.Shen 105mm Pointed Paring Knife

RRP: £76.95 ● Harts Price: £64.95

Lean Herby Lamb Burgers

The classic lamb and mint combination is best prepared and stored in the fridge overnight

SERVES 6

500g lean lamb, minced
50g onion, finely chopped
10ml cooking oil
10g mint, finely chopped
10g parsley, finely chopped
1 egg, beaten
Pinch of salt and pepper

1 Melt the butter in a saucepan with the onion and fry over a gentle heat until the onion has softened.

2 Mix the mince, herbs and egg.

3 Mix in the onions and a pinch of salt and pepper and mould into burgers.

4 Grill the burgers on a medium heat for six minutes on each side until you get a core temperature of 75°C.

THE KIT LIST



KitchenAid Velvet Blue Mini Food Processor
RRP: £69.00
● **Harts Price: £54.95**



KitchenCraft Quarter Pounder Burger Maker with 100 Wax Discs
RRP: £8.99 ● **Harts Price: £7.95**



Stellar Rocktanium 20cm Saucepan.
RRP: £68.00 ● **Harts Price: £34.00**

GET INSPIRED

See page 20 for BBQ Ben's top cooking tips



ABOUT BEN

Bristol-based Ben is one of the UK's foremost authorities on BBQ cooking and the author of books, including The Haynes BBQ Manual, available in 75 countries. A regular at the Dorset Seafood

Festival in Weymouth, Ben demonstrates around the UK in addition to representing Britain across the world. A demonstrative al-fresco chef and Master Craftsman of the Craft Guild of Chefs, he is also Flavour King's BBQ Ambassador and the man behind their range of glazes and seasonings.

www.Bbqben.co.uk



Marcus Bawdon has many years' experience and plenty of expertise when it comes to BBQs – he reviews them, is the editor of UK BBQ magazine and is also the author of a best-selling BBQ recipe book.



Turkish Aubergine Steaks

These are wonderful with a salad and couscous, or loaded up into flatbreads, with yoghurt, tahini, salad leaves and pomegranate jewels.

SERVES 2

2 Aubergines (1 per person), sliced lengthways into steaks
2 tbsp extra virgin olive oil
2 tbsp Turkish red chilli flakes, (quite mild) aka Pul Biber
 Coarse sea salt and pepper to season

1 Get a direct grill set up to cook, over red-hot charcoal ideally.

2 Take your aubergine steak slices and drizzle over the olive oil then sprinkle evenly with the red pepper flakes and season with a little coarse sea salt and freshly ground black pepper.

3 Place the aubergine steaks on the hot grill and cook for a few minutes until a little charred and seared.

4 Flip and cook on the other side; the aubergine should be really soft and caramelised.

NICK HOOK PHOTOGRAPHY

THE KIT LIST



Bodum FYRKAT Picnic Charcoal Grill BBQ Black

● Harts Price: £58.00



Cole & Mason Oil and Vinegar Classic Pour Bottle

● Harts Price: £14.99



English Tableware Company Skittle Acrylic/Plated Top Filled Salt & Pepper Mill Set

RRP: £29.99 ● Harts Price: £23.99

Spatchcock Chicken with Spanish Rice

SERVES 4

1 chicken, (spatchcocked out with spine removed)
2 tsp of a suitable dry rub, e.g. piri piri spice or just salt and pepper
2 tbsp olive oil

FOR THE RICE

1 diced onion, carrot, celery stalk, garlic clove, red and green pepper
3 tbsp extra virgin olive oil
A handful of diced chorizo
2 litres of chicken stock
500g paella rice
Handful of Swiss chard
Salt and pepper to season
A sprinkle of chopped fresh flat leaf parsley

1 To start the rice, sauté the veg in the olive oil in a large flat paella-style pan (make sure it fits in your BBQ) on medium heat until soft, add the chorizo and cook for 5 minutes. You will need to do this indoors unless you have a lot of space on your BBQ.

2 Add the rice and cook for another 5 minutes before adding half the chicken stock and season with salt and pepper. Cook for 40 mins, adding stock as necessary, you may need more than 2 litres depending on the rice.

3 While the rice is cooking, cook the chicken, rubbed with olive oil and sprinkled with the seasoning.

4 Cook skin side down on a medium hot BBQ until the skin is crispy and the chicken is cooked through to hit 74C internal temperature - use a digital temperature probe to measure this.

5 Hopefully the rice and chicken will be close to being ready at the same time, with the rice soft and cooked. Add the Swiss chard to the rice for the last 10 minutes and place the spatchcocked chicken on top. Allow to cook for another 10 minutes as this will help keep the chicken moist. Be sure the pan doesn't totally dry out and burn; you're looking for a crust to form on the base of the rice ideally.

6 Sprinkle the flat leaf parsley over the top and serve.

THE KIT LIST



Jamie Oliver Acacia Carving Board
RRP: £39.99
● Harts Price: £19.99



World of Flavours Mediterranean 46cm Paella Pan
RRP: £27.49
● Harts Price: £23.95



Taylor Pro High Temperature Digital Thermometer
RRP: £7.99 ● Harts Price: £6.95



NICK HOOK PHOTOGRAPHY

ABOUT MARCUS

Marcus has a passion for cooking outdoors and started his website www.countrywoodsmoke.com in 2011 as a way to share recipes. In addition, he runs a review site for BBQ equipment as well as setting up UK BBQ Mag four years ago (www.thebbqmag.com). His book, *Food and Fire – Create Bold Dishes with 65 Recipes to cook outdoors* has been a best seller on Amazon since it was released last year and he also shares his expertise and experience by running BBQ classes from his outdoor cooking school in Devon.





THE PERFECT BBQ BLEND

Variety and the spice of life are key to success as BBQ expert Ben Bartlett explains.

BBQs can be as simple as throwing a few shop-bought sausages on the grate but if you want a real taste sensation and more of an event, then planning, quality of ingredients and variety are key.

My rule of thumb is three items on the BBQ such as a burger, sea bass fillet and chicken thigh per person. Then add salads and breads.

KEEP IT INTERESTING

A good butcher can supply a range of sausages such as Lincolnshire, Cumberland, pork and leek, sweet chilli and chorizo to keep things interesting. You can pre-marinate meats such as beef, lamb or pork with mint, lemon and thyme, rosemary, garlic and chilli. A zip-lock bag is handy for this and will do the job in half the time but ideally marinate overnight for the best results and remember to baste the meat during the last 5-10 minutes of grilling.

You can also try putting unsweetened apple juice into a hand garden sprayer and use it on the meat every few minutes as it is cooking to keep it moist and give it a lovely caramelisation. Then during the final few minutes of cooking, brush some warmed BBQ sauce on to your meat or vegetables.

HEALTHY SIDES

Potatoes are a favourite healthy side dish on the BBQ – use a potato high in starch, wash and wrap in foil, remembering that smaller potatoes take less time. To check for doneness, you should feel some “give” when you squeeze it in a tea towel. To ring the changes, slice the potato into three, place a slice of onion and some butter into each cut, sprinkle with sea salt and pepper and then wrap in foil.

Corn on the cob is fantastic barbecued and something you can half-cook in advance. Cut the whole cob into three and boil in a saucepan for 20 minutes. Drain the water, cool and store in the fridge if prepared the day before. Sprinkle paprika over the corn and place on the grill, turning frequently and glazing with warmed BBQ sauce.

JUST DESSERTS

Don't forget desserts. Bananas, peaches and pineapple are fabulous barbecued. Try wrapping a banana in foil and place on the grill. When it is soft to the touch, slice it open and pour in a generous measure of Irish cream.

Ben's Top Tips

Bring meat to room temperature before cooking as it will cook through quicker and also drain fat better.

If you are using coals, let them turn grey before you start cooking.

Choose a sheltered spot to eliminate wind that may delay cooking time and always have a bucket of water on standby for charcoal BBQs.

A clean grill burns better and doesn't leave a bad taste - season it with olive oil and rosemary before you begin cooking.

When using wooden skewers, always soak well in water before use.

Wrap chicken breasts in cling film and flatten them slightly to enable even grilling.

Sugar burns very easily so if your sauce contains sugar, apply it at the end of cooking.

If you're catering for veggies, give them a separate area of the grill and use different tongs from those used for meat.

Spice of Life

Some BBQers insist that smoke is all the seasoning required for food to taste great. This may be true if you are using wood or charcoal but as gas doesn't have any flavour from the smoke, seasoning is essential.

Even with other heat sources there are a handful of spices every master of the BBQ should always keep handy. They can be used to season, as rubs or in marinades - get creative and don't be afraid to experiment! The top 7 I'd recommend are:

SALT AND PEPPER

The most basic two spices of all – consider seaweed or Himalayan salt.

CHILLI

People either love the burn of chilli or not but having some available is essential, even if used in great moderation. There are many different types of chilli to experiment with.

PAPRIKA

This is a marvellous one for BBQs, giving the perfect hint of burn and stunning smoky taste, transforming an ordinary piece of meat into something special.

TURMERIC

This bright orange/yellow spice will add a pungent kick to any food.



CUMIN

This is a delightful spice that adds something totally amazing to any food and works particularly well rubbed into meat.

CINNAMON

This may be considered more relevant to Christmas but it also earns a place at summer BBQs. It is particularly brilliant for butternut squash – cut the squash in half, add a lump of butter on each and some cinnamon sticks wrapped in foil, then place on the grill or in the coals.



Amended from Ben's book, *Essential BBQ Herbs & Spices*, £10, available from [Amazon.co.uk](https://www.amazon.co.uk).

HARTS TEAM TIP

If you're cooking over charcoal, try soaking a bundle of sage and rosemary and adding directly to the coals before grilling your food for a smoky flavour boost. The herbs need to be soaked well obviously to avoid them catching fire!

Clare



NICK HOOK PHOTOGRAPHY

B BBQ expert, editor and educator Marcus Bawdon explains some basic considerations when it comes to cooking outdoors

When it comes to the actual BBQ, quality is important. You'll want one that'll last for years and has enough space to allow for indirect cooking with the lid on. There are lots of options in addition to the following, each with different selling points, pros and cons.

Gas Grill – Quick to turn on and get hot enough to cook on. It won't get as hot as good charcoal though or give your food that BBQ flavour.

Kettle BBQ – These are easy to learn on and provide lots of space for indirect cooking. The coals will probably need topping up every few hours.

Offset Smoker – Great for an authentic BBQ flavour with loads of room for food but will need constant tending and can be tricky to run.

Pellet Grill – This is easy and efficient, turn it on and forget about it. Lower levels of smoke for some, perhaps make the craft of BBQ too easy.

Sheltered spots

Where you choose to cook can have a massive effect on how your BBQ performs. An exposed windy place can cool it down, so choose somewhere relatively sheltered. The biggest boost to my year-round barbequing enjoyment was having a simple roof over my outdoor kitchen. Plenty of people are now building outdoor cooking shacks. Some are simple, pop-up gazebos, others have a proper roof and built-in kitchen units.

Fuel for thought

The charcoal or wood that you use has a huge bearing on the quality of heat and smoke your fire produces.

Charcoal

Once you have tried a really good charcoal, there is no going back to getting it from a garage again...I've found bits of rubber, rope and brick in some cheap charcoal which will affect what you're cooking. Don't use instant-light charcoal as this has waxy propellant which will taint your food. A good quality lumpwood charcoal will vastly improve your BBQ experience and quality of the food. It's quick to light and burns well.

Briquettes

Briquettes have a steady long burn, and go very ashy. A cheap briquette is loaded

with fillers and binding agents however so again, opt for quality.

CocoShell

This is a wonderful environmentally friendly by-product of the coconut industry, made from the carbonised shells of coconuts. They come in cubes, briquettes and extruded logs which burn cleanly and give off a good, consistent heat.

Wood

When using wood as the main fuel source you need to consider how you want to cook, such as the heat level, amount of embers and the smoke. Cooking in a wood-fired oven needs high heat-producing wood such as silver birch. The size of wood you use on your BBQ will also dictate the smoke level. Wood chips are best used for where you want to impact a good smoke in a short cook. Chunks are my go-to size for placing on charcoal for a bit of smoke. Logs are best reserved for open firepits and campfires.

Equipment Essentials

I recommend a digital probe thermometer and a good pair of tongs as basics. You want something sturdy enough to handle a large chunk of meat that feels right in your hands. A cast iron pan or skillet is useful if you want to cook with sauces or ingredients that will go too soft on a grill, they are also vital for wood-fired oven cooking. Oh, and a nice cold drink... you always need a thirst-quencher to keep you hydrated when cooking.

THE KIT LIST



Master Class Folding Digital Thermometer
RRP: £11.49 ● Harts Price: £9.95



Le Creuset Signature Volcanic Cast Iron 23cm Skillet
● Harts Price: £119.00



Tramontina BBQ Tongs
RRP: £14.49
● Harts Price: £13.04

A drum roll for Tramontina

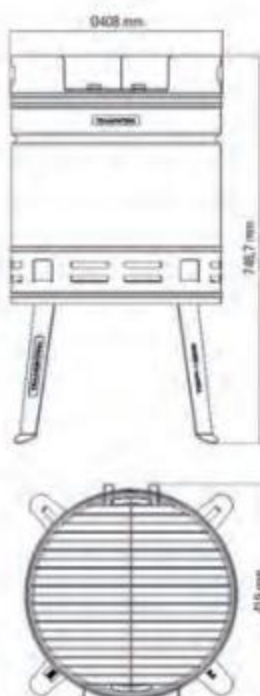
The Tramontina Churrasco TCP-400 Beer Barrel BBQ combines tradition with performance

We're all familiar with drum barbecue grills, also known as barrel or tin grills. The name may vary but the tradition remains the same and for nearly a century, steel drums have been used as barbecue grills that can work anytime, anywhere.

Tramontina takes it one step further, both honouring and updating that tradition with the TCP-400 Beer Barrel Grill/BBQ. This innovative barbecue grill combines the practicality of the drum with distinguishing features and a high-performance design.

Easy to assemble and store, the TCP-400 boasts a body and grate crafted in stainless steel and an enamelled carbon-steel charcoal tray. It offers great performance, facilitating heat flow for a quicker cooking time with a recommended amount of charcoal to use of 1.5kg and comes with a one-year warranty.

RRP: £99.99 ● **Harts Price: £49.96**



Dimensions: W41.9cm x
H74.9cm x L40.8cm.



Quick to assemble, you'll be cooking in no time!



Rolled-edge, stainless-steel handles make it comfortable and easy to transport or carry.

AROUND THE WORLD IN SIX SALADS

Bring a holiday vibe to mealtimes with these flavoursome salads,
inspired by different cultures and destinations



The two recipes on the following pages are the creation of Justine Murphy and are included in her brand-new book, *The mymuybueno Cookbook*. Justine is Cordon Bleu trained and a former superyacht chef who set up her food business, mymuybueno, in 2011 and is now behind everything from an award-winning deli to a cookery school and chef agency. Her recipes and outlook celebrate achievable, wholesome and delicious food at the heart of family life.





Thai Green Salad

This is a great big, green raw salad. It takes a little work, but is absolutely delicious, particularly with salmon and prawns, or just on its own. You can use any combination of greens you like, as long as everything is completely fresh. Don't skip the garlic and shallots though; these and the tamarind dressing bring the salad alive.

SERVES 4

FOR THE GARNISH

300ml sunflower oil

5 cloves of garlic, peeled and finely sliced

3 shallots, peeled and finely sliced

50g white sesame seeds

FOR THE SALAD

1 cucumber, peeled into ribbons

100g asparagus, peeled into ribbons

100g pak choi, finely sliced

100g green beans, trimmed

50g tenderstem broccoli, sliced

50g kohlrabi, finely sliced

50g fresh dill, pulled apart (keep the length)

50g fresh coriander leaves, roughly chopped

50g fresh mint leaves, roughly chopped

50g fresh Thai basil leaves, roughly chopped

FOR THE TAMARIND DRESSING

300ml water

2 tbsp tamarind paste

2 tbsp palm sugar, grated

1 tbsp soy sauce

TO MAKE THE GARNISH

1 Pour approximately 3cm of sunflower oil into a large, deep frying pan and place on a medium heat.

2 Using a slotted spoon, lower the garlic and shallots into the hot oil in batches. They won't take long to crisp up and go brown. Be careful as they can turn from golden to black and burnt very fast.

3 Transfer the crispy garlic and shallot garnish to a plate lined with plenty of kitchen paper to absorb excess oil. Repeat the process until it is all done, working in

batches to avoid lowering the oil temperature.

4 In a dry pan, toast the sesame seeds. Keep a close eye on the pan so they don't burn. Pour the toasted seeds into a spice grinder and blitz to a powder.

TO MAKE THE DRESSING

1 In a medium saucepan, combine the water, tamarind paste, palm sugar and soy sauce.

2 Bring to the boil then lower the heat to a simmer for a few minutes until the liquid starts to reduce and turns glossy. Stir well and then set aside to cool completely.

TO MAKE THE SALAD

1 Combine all the green vegetables and herbs in a large serving bowl, then the tamarind dressing, a liberal dose of the toasted sesame powder, and the fried shallots and garlic. Mix together well and serve immediately.



THE KIT LIST



Victorinox Swiss Peeler

RRP: £3.99 ● Harts Price: £2.80



Le Creuset Toughened Non-Stick 26cm Deep Frying Pan. The ultimate tool for everyday cooking, this deep frying pan is durable, versatile and easy to use.

RRP: £125.00 ● Harts Price: £87.50

T&G TV Chef's Choice Beech Chopping Board

RRP: £55.00

● Harts Price: £42.95





Greek Salad

This is a great go-to salad when you are short on time. It is very versatile and works well with oven-baked sea bass or a roast chicken among many things. And of course, it always goes down well at a BBQ!

SERVES 4

100g mixed leaves
100g Kalamata olives
100g cherry tomatoes, halved
100g feta, cut into 1cm cubes
1 small red onion, finely sliced
Half a cucumber, halved and sliced
Half a red bell pepper, sliced
Fresh basil leaves
2 tbsp olive oil
2 tbsp balsamic vinegar
Pinch of flaked sea salt
Grind of black pepper

- 1 Add the mixed leaves, olives, tomatoes, feta, red onion, cucumber, red pepper and basil to a large bowl and mix together to combine well.
- 2 Drizzle the oil and balsamic over the top and season with salt and pepper to taste. Serve and enjoy.

THE KIT LIST



Artisan Street Oil & Vinegar Set
● Harts Price: £19.96



Global G-81 18cm Nakiri Knife. This fluted Japanese-made knife is designed to efficiently chop through fruit and vegetables.
RRP: £169.95
● Harts Price: £75.00



Judge Salad Spinner With Black & Grey Lid
RRP: £22.00
● Harts Price: £16.50



The mymuybuena Cookbook by Justine Murphy is published by Meze, £25.

Astrid Mitchison is based in Guernsey and has been referred to by the media as "the Channel Islands' equivalent to Deliciously Ella". The founder of Halo Eats, she set up her recipe website to challenge herself to be more creative in the kitchen in addition to sharing her experience of living with coeliac disease for more than 15 years. Here she provides two favourite salad recipes.



PHOTOGRAPH BY JESSIE WHEALY



Moroccan Carrot Salad

This makes a healthy and very tasty side salad; it packs a flavour punch so works well as an accompaniment to simple dishes.

SERVES 4

500g carrots (approx 5 carrots), spiralised
Juice of 1 orange
Third of a cup of raisins
5 tbsp extra virgin olive oil
1 clove garlic, crushed
Small bunch of flat leaf parsley, roughly chopped
Half tsp ground cumin
Quarter tsp ground cinnamon
Pinch of Cayenne pepper
Sea salt & black pepper

1 Stir together all of the ingredients in a large mixing bowl to thoroughly combine.



THE KIT LIST



Taylors Eye Witness Professional Spiralizer
RRP: £28.00 ● Harts Price: £21.00



KitchenCraft Lulworth Melamine 21cm Serving Bowl
RRP: £3.99 ● Harts Price: £3.50



Sabatier Professional Garlic Press. Made from sturdy zinc and aluminium and has a dimpled plunger that ensures waste is kept to a minimum.
RRP: £22.00 ● Harts Price: £11.00

Mexican Quinoa Salad

This salad will prove to quinoa cynics that it isn't bland or flavourless, simply a flavour carrier! The fresh tastes make it a lovely dish to take along to BBQs or any summer gatherings and the quantities can easily be doubled or increased further.

SERVES 4

1 cup quinoa, rinsed
1.5 cups water
1 x 400g can black beans, drained
1 x 198g can sweetcorn, drained
1 red onion, finely chopped
1 red chilli, deseeded and finely chopped
Handful (approx 10) cherry tomatoes, chopped into quarters
1 avocado, diced
Juice of 1 lime
Handful (approx 10g) coriander, finely chopped
3 tbsp extra virgin olive oil
Sea salt and black pepper, to taste

1 Boil together the quinoa and water in a medium saucepan over a medium heat on the hob until the liquid is

absorbed and the quinoa is cooked and fluffy, approximately 10-15 minutes. Set aside to cool completely.

2 Place the cooled quinoa in a large mixing bowl and add all of the remaining ingredients. Stir to combine.

www.haloeats.com

THE KIT LIST



OXO Good Grips 3 in 1 Avocado Slicer
RRP: £9.00 ● Harts Price: £8.55



Mason Cash Colour Mix S24 Turquoise Mixing Bowl 24cm. Made from chip-resistant earthenware, the vibrant patterned exterior of the bowl provides extra grip during mixing.
RRP: £26.00 ● Harts Price: £18.20



Chef'n FreshForce Can Opener
RRP: £19.99 ● Harts Price: £15.95

Irina Georgescu is a food writer with an Eastern European heritage and a commitment to Romanian culinary traditions. Her cooking is inspired by her mother and grandmother and life growing up in the busy city of Bucharest. Now living in the UK, Irina has a popular blog, *Life In Small Bites*, and her first cookbook, *Carpathia*, was published this year.



Salată de Pește - Smoked mackerel salad with tarragon and mayo

This is one of the first dishes I ever made on my own. My mum trusted me with it completely, mainly because it was an assembling job rather than proper cooking. But I took it as a compliment. The tarragon is my own 'adult' addition – the subtle aniseed flavour goes so well with fish.

SERVES 2

FOR THE MAYO

230ml sunflower oil
20ml rapeseed oil
2 egg yolks
Juice of 1 lemon
1 tsp Dijon mustard
Salt and freshly ground black pepper

FOR THE MACKEREL SALAD

250g smoked mackerel
1 large onion (half finely diced or grated; half finely sliced)
3 gherkins, diced and drained on kitchen towel
1 bunch of tarragon, chopped
Salt and freshly ground black pepper

TO MAKE THE MAYO

1 Combine the oils in a jug.
2 Place the egg yolks into a bowl and add the oil a little at a time, whisking continuously and incorporating each addition fully before adding more oil (an electric whisk makes this simpler). Once all the oil has been added, the mixture should have formed a smooth, shiny, thick mayo.

3 Add the lemon juice, mustard and seasoning and stir to combine and refrigerate until ready to use.

TO MAKE THE SALAD

1 Carefully shred the mackerel, removing the skin, and place into a large bowl.
2 Mix in all the onion and gherkins, making sure they are evenly distributed.
3 Add just enough mayo to bind everything together then sprinkle over the tarragon. Serve with more mayo on the side.



Recipe taken from *Carpathia: Food From the Heart of Romania* by Irina Georgescu, Frances Lincoln, £22.00 (hardback). Find out more about Irina and her recipes at www.irinageorgescu.com.

THE KIT LIST



Master Class Stainless Steel Deluxe Egg Separator
RRP: £6.99 • **Harts Price: £5.95**



Master Class Deluxe Stainless Steel Rotary Whisk
• **Harts Price: £13.96**



Judge Stainless Steel Onion Chopper.
RRP: £35.00
• **Harts Price: £24.95**



Arun Kapil is the founder of award-winning Indian spice company Green Saffron and author of the cookbook, *Fresh Spice*. Born to a Yorkshire mother and Hindustani father, Arun grew up influenced by a fusion of flavours with classic British dishes and exotic spices. Now based in Ireland he is a regular on daytime TV, has appeared alongside Rachel Allen and Paul Hollywood and on Channel 4's *Sunday Brunch*.



Tamil Gobhi Salad

(Charred Cauliflower, Rocket, Pomegranate & Cashew)

SERVES 4

1 head of white cauliflower, green stalk removed, leaves retained

2tbsp rapeseed oil, plus a little more for later

1 sachet Green Saffron Madras Blend (available from Waitrose)

Juice of half a lemon

Juice of 1 lime

1 tsp salt

4 tbsp pomegranate seeds

3 tbsp cashew nuts, toasted

Good handful rocket leaves, fresh mint, fresh coriander

1 Set your grill to high.

2 Chop raw cauliflower in half. Grate one half on the small-gauge

side of a box grater, to create a couscous-type result. Set aside. Pluck small florets from the other half.

3 In a bowl, mix the florets with the oil and the spice blend, tip these out into a grill pan and place on a medium rack under the grill. Once the edges of the florets begin to bubble, keep an eye on them and remove when slightly charred. Set aside.

4 Finely slice the green leaves of the cauliflower, pop them onto a charger or large plate, add the grated cauliflower, herbs and rocket. Set aside.

5 Mix the lemon and lime juices with 2 tbsp more of the oil and the salt, pour over the cauliflower and gently fold everything together, then dot with the florets, pomegranate and nuts.

6 Serve with a bowl of chilled yoghurt.

www.greensaffron.com

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international
inspiration see
page 38.



Microplane 4 Sided Box Grater
RRP: £44.95 ● Harts Price: £35.95

THE KIT LIST



Artesa
Serving Platter
Set with Brass Bowl
RRP: £14.99
● Harts Price: £12.95



World of Flavours Stainless Steel Balti Dish, 17cm
RRP: £12.99 ● Harts Price: £10.95

BERRY ELEGANT

You don't need to have skills to rival Mary's to enjoy her magic at mealtimes

RAVE REVIEWS

Harts is a top retailer - good value, good quality and very fast delivery. SM. B

To see more of what our customers have to say about us, visit www.hartsofstur.com/reviews



Mary Berry's new fine china ranges could be said to represent her personality – they ooze understated elegance and timeless

charm. With a host of new products launched earlier this year, she has not one, but two collections to her name, Signature and English Garden.

Her Signature Collection is classic but modern, with a natural white pearlescent finish featuring a raised pattern detail around the edges. Cutlery, serving platters, tumblers and table runners also feature in the range, allowing for a fully co-ordinated dining table. Suitable for either informal dining or special occasions, the tableware is microwave and dishwasher safe and there are a range of stylish and durable acacia serving boards in addition.

Mary's English Garden Collection reflects her passion for gardening and nature through beautiful illustrations of British birds and flowers combined with clean lines and defined shapes. Perfect for bringing a touch of cheer to breakfast time, or elegance to your kitchen shelves, the collection includes tea and coffee canisters, coasters, jugs and bowls which are all dishwasher safe and the latter two are also microwavable.



Mary Berry Signature 16-Piece Dinner Set

Add to your dining elegance with this lovely set of four plates, four side plates, four cereal bowls and four mugs. Dishwasher safe and can be used in the microwave or oven up to 230C.

RRP: £125.00 • **Harts Price: £109.96**



Mary Berry Signature Cotton
Coaster Grey Pack of 4
RRP: £11.95 ● **Harts Price: £9.95**



Mary Berry Signature Cup & Saucer 225ml
RRP: £9.95 ● **Harts Price: £8.95**



Mary Berry Signature Teapot 800ml
RRP: £29.95 ● **Harts Price: £25.96**



Mary Berry Signature Ceramic Handle
16-Piece Cutlery Set Ivory
RRP: £49.95 ● **Harts Price: £44.95**



Mary Berry Signature
Oval Acacia
Serving Board
RRP: £29.95
● **Harts Price: £25.96**



Mary Berry Signature 20cm Large Serving Bowl
Pasta, salads and your favourite desserts would
all look fabulous in this fine china vessel.
RRP: £19.95 ● **Harts Price: £16.96.**

Mary Berry Signature
Acacia Pinch Pots
RRP: £19.95
● **Harts Price: £16.96**



Mary Berry Signature Cotton Table Runner Grey
RRP: £21.95 ● **Harts Price: £18.95**

ABOUT MARY

Food writer, chef and television presenter, Mary Berry trained at Le Cordon Bleu in Paris and Bath School of Home Economics. After making a name for herself as a cookery expert in magazines in the 1960s, she broke into television in the early 1970s, fronting the popular series *Afternoon Plus* with Judith Chalmers. She became famous to a new generation of food lovers as a judge on *The Great British Bake Off*, *Junior Bake Off*, *Comic Relief Bake Off* and *Sports Relief Bake Off* from 2009 to 2016 and in 2012 received a CBE for her many achievements. She has a multitude of cookery books to her name which she continues to write to this day.





Mary Berry English Garden Set of 4 Coasters, Birds
RRP: £14.95 ● Harts Price: £12.95



Mary Berry English Garden Coffee Canister, Long Tailed Tit
RRP: £12.95
● Harts Price: £10.96



Mary Berry English Garden 20cm Large Serving Bowl, Agapanthus
RRP: £26.95 ● Harts Price: £22.96

THE ENGLISH GARDEN COLLECTION



Mary Berry English Garden Set of 4 Coasters, Flowers
RRP: £14.95 ● Harts Price: £12.95



Mary Berry English Garden Mug, Honeysuckle 300ml
RRP: £10.95 ● Harts Price: £9.95

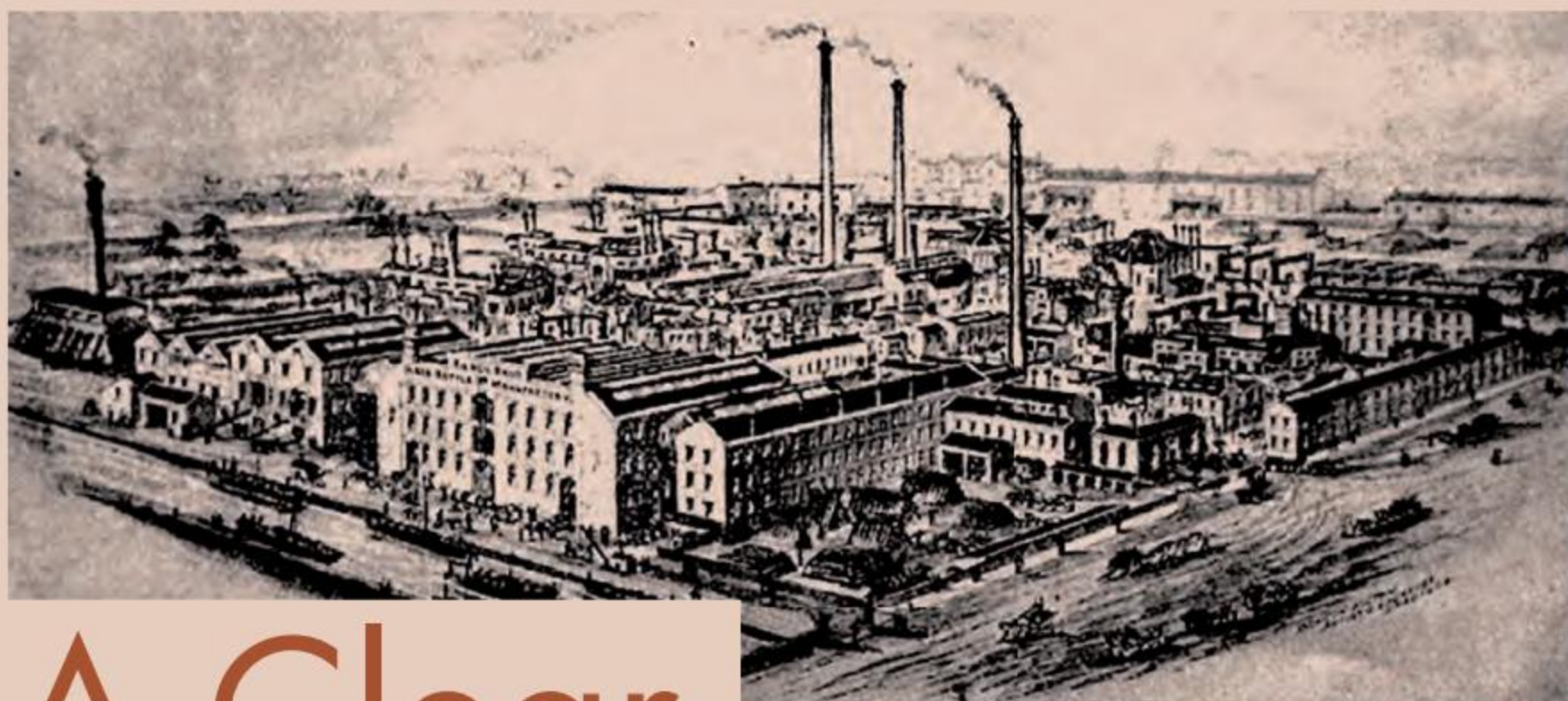
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Browse our full range of Mary Berry tableware and keep updated with new product launches at www.hartsofstur.com



Clearly Classic

Kilner revolutionised how we stored and preserved food in the 19th century but this award-winning range is just as relevant in today's modern kitchen.



A Clear Success

ABOVE The Kilner Glass Works in Thornhill Lees, depicted in 1894.

RIGHT The company stand at The London Exhibition in 1926.

Few people are unfamiliar with Kilner's iconic jars, be that through their own use or fond memories of seeing them stacked up in a grandparent's cupboard. Not surprisingly, given this company was first established in Britain in 1842 and grew to become an international brand and household name.

They may not be aware of its history, however, or the fact that former Top Gear presenter Jeremy Clarkson is a direct descendant of one of the Kilner founders.

A FAMILY FIRM

This UK company's history began when glassmaker John Kilner (Jeremy's great-great-grandfather) established the Kilner Glass Works in Thornhill Lees, Yorkshire.

The factory produced bottles and jars - including the original glass Kilner Jar. With its distinctive 2-piece seal system with glass lid and metal screw band, it was considered revolutionary at that time.

When John died in 1857, his sons George, William, John and Caleb took over and expanded the business. The firm went on to win the only medal awarded to British Glass Bottle Makers at the Great International Exhibition, held in London in 1862.

Caleb and John retired a few years later, leaving George and William as the sole proprietors who were in turn, helped by their sons.

Business continued to boom at the Thornhill



Lees factory and in 1866, the Kilner family opened a second glass works in Conisbrough, in the Don Valley, providing work for more than 500 employees.

CHANGING HANDS

As with any story, there were ups and downs. The company was forced to close at one point to convert from coal to gas furnaces after concerns about the polluting effect of coal smoke coming from the factory chimneys and thousands of people lost their jobs. In 1937, following a number of difficult years, the patents and trademarks for the original Kilner Jar were sold to the United Glass Bottle Company.

The jars continued to be produced. During and after the war in the 1940s they fit the 'Dig For Victory' directive as a way for the nation to preserve fruits and vegetables.

By the 1960s, Kilner had introduced a design with a plastic lid that proved popular at the time but soon moved towards a metal, two-part lid.

MOVING FORWARDS

In 2000 the British-based, family-owned Rayware Group purchased the Kilner brand, patent and trademark. Since then, the brand has gone



ABOVE These large capacity Kilner Anniversary Jars were relaunched in 2017 to mark Kilner's 175 years of British brand heritage. The 0.75 litre and 1.5 litre jars are symbolic of their time when home-grown produce was widespread and gluts of fruit and vegetables were stored as a way of life.

from strength to strength; numerous new products have been launched and growing demand led to the opening of a new warehouse in the United States. Today Kilner is available in over 95 countries worldwide.

Kilner jars were awarded the coveted 'Icon Award' at the 2015 Excellence in Housewares Awards after being selected due to the "iconic shape that everyone knows" and a classic housewares product that has withstood the test of time. Products can only win this award once, after which they join the Icon Gallery.

"Kilner is as relevant today as in the past with sustainability and innovation at the forefront of our brand," explains Jo Booth, Kilner's Senior Brand Manager. "Over the years we have expanded the brand with innovative new products, including our Create & Make & Fresh Storage range. There are also numerous accessories to create homemade food and drinks in our efforts to reduce single-use plastics. As a brand, we are continuously looking to expand and invest in products to suit the trends and lifestyles of our loyal customers, but are also very proud of Kilner's heritage and long-standing appeal of the jars."



ABOVE Original features - one of Kilner's first metal screw-top lid designs.

BELOW LEFT Trendy top - a brief venture into plastic tops in the 60s.

BELOW RIGHT My dad's jar - one of many photographs sent in of vintage jars from customers who have inherited them from parents or grandparents.



RIGHT Iconic design - square or round, the award-winning jar is instantly recognisable.





Kilner Spiralizer Jar.
Spiralise fresh vegetables
like onions, beetroot,
carrots and squash
directly into the jar – this
is easy to assemble
with a spiraliser cutting
disc and screw band in
addition to a spare lid.
● Harts Price: £20.00



Kilner Preserve Jar
1 Litre Box of 12
● Harts Price: £60.00



Kilner Facetted Clip Top Jar 0.95 Litre
● Harts Price: £7.00



Kilner Strawberry Fruit Preserve
400ml Jar
● Harts Price: £3.00

HARTS TEAM TIP

Small, clip-top jars are
perfect for making individual
desserts like cheesecakes in
and a lovely way to
serve them.
Leona



Kilner Clip Top Spice
Jar Square 70ml
● Harts Price: £2.50





Kilner Preserve Lid Seal
Pack Of 12

● Harts Price: £8.00



Kilner Square Clip Top Bottle 0.55L

● Harts Price: £4.50



Kilner Twist Top Round Jar 370ml. Kilner's beautiful twist-top jars are made from 30 percent recycled glass and stand out thanks to their striking blue check metal lids.

● Harts Price: £3.00



Kilner Vintage Clip Top Drinks Dispenser 5 Litre/8 Litre. Perfect for BBQs and garden parties, with a strong top and orange, rubber seal.

● Harts Price: £30.00/£44.00



Kilner Stainless Steel Strainer Funnel

● Harts Price: £9.00



Kilner Fresh Storage Container 600ml

● Harts Price: £12.00



Kilner Clip Top Jar Round 350ml

● Harts Price: £5.00

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Browse our full range of Kilner products, including their 175th Anniversary jars at www.hartsofstur.com

Kilner Shake & Make - Whipped Cream. Whip up cream in less than 30 seconds using this fabulous 540ml glass and stainless-steel coil whisk.

● Harts Price: £13.00





Mikasa Satori 11.5cm Seigaiha
Border Miso Serve Bowl

• Harts Price: £4.00



Mikasa Satori 500ml Teapot

• Harts Price: £16.00



Big In Japan

Bring a taste of the East to your home with
Mikasa's Satori Living collection



Mikasa Satori
Serving Platter

• Harts Price: £10.99



Mikasa Satori 300ml Indigo Blue Cup

• Harts Price: £4.99

From serving sushi to a full oriental banquet, the Satori Living collection by Mikasa helps you set the scene beautifully. Inspired by Japanese design and culture, each piece is finished in deep indigo with gold-edge detailing. Made from porcelain, many of the items feature the embossed Seigaiha wave pattern, a traditional Japanese sign for good luck, energy and happiness.

The Satori collection includes serving platters, plates, serving bowls, rice spoons, teapots and cups for a fully co-ordinated table.

THE KIT

From afternoon tea to tapas, when the sun is out, there's nothing quite like dining al fresco.

PACK A PICNIC

All your outdoor
essentials

Page 41

Come Outside



LAZY AFTERNOONS

Enjoy a cream tea or homemade
cake in style

Page 42



LITTLE DISHES

Mix it up with
tapas

Page 44



TOP THAT

Perfect pizzas
at home

Page 46

PERFECT PICNICS

From super simple to Champagne and strawberries, picnics are a British tradition worth keeping

Herb Garden Scotch Egg Recipe

These make an appealing picnic dish served with sauce and salad or bread and butter.

SERVES 6

8 large free-range eggs
6 good quality sausages
Half a bunch of fresh chives
Half a bunch sage
1 tsp crushed black peppercorns
Whole nutmeg, for grating
1 tbsp English mustard
Plain flour, for dusting
Few slices of day-old bread
2 litres vegetable oil
Half a green chilli, finely chopped

1 Put 6 eggs into a pan of cold water and bring to the boil for 3 to 4 minutes before transferring to a bowl of cold water. Cool and peel off the shells.

2 Squeeze the sausages from their skins and into a bowl.

3 Chop the herb leaves and add to the sausage meat with a grating of nutmeg, the mustard and season with salt and pepper.

4 Give the mixture a good mix together then divide into 6 balls.

5 Finely chop the chilli and add the cracked black peppercorns into the blender with the bread, crusts removed. Blend for 2-3 minutes until fine.

6 Take 3 plates, one with a handful of flour, one containing the remaining eggs (beat together first), and the third with the breadcrumbs.

7 Flour your hands, then flatten one of the sausage balls into an oval-shaped pattie. Roll the peeled egg in

flour, put it in the middle of the pattie and shape the meat round the egg to seal it.

8 Put the meat-wrapped egg in the flour, then dip into the beaten egg, then the breadcrumbs and repeat.

9 Heat the oil to about 150C (check with a cooking thermometer if you have one).

10 Lower the eggs into the pan and cook for approximately 4 minutes, or until golden, turning them a little. Remove with a slotted spoon and drain on kitchen paper. If you're worried about the meat being under-cooked, you can deep-fry the eggs so they are golden and crispy, then put them in a hot oven for a couple of minutes.

11 Cool slightly and serve with ketchup or cheese.

Recipe courtesy of Rebelious Sauces, rebelioussauces.co.uk.



THE KIT LIST



Judge Vista New 22cm
Deep Fryer/Chip Pan
RRP: £70.00

● Harts Price: £52.50



KitchenAid 2.1L Empire
Red Food Processor
RRP: £179.00

● Harts Price: £159.95



Judge Digital Thermometer
RRP: £18.00

● Harts Price: £13.50



Navigate Madagascar Lunch
Tote Sloth Mustard
● Harts Price: £16.00



Polar Gear Mini Fruit Freezer Ice Block Set of 2
● Harts Price: £2.00

SET THE SCENE

A blanket to sit down on, bag or basket for all your goodies and unbreakable plates are picnic essentials.



Built 500ml Double Walled
Stainless Steel Water Bottle
Blue Floral
RRP: £19.99
● Harts Price: £16.96



Built Retro Glass 900ml
Lunch Box with Cutlery
RRP: £14.99
● Harts Price: £12.95



Navigate Java Picnic Basket

Head to your favourite outdoor spot with this splendid four-person picnic basket. The double-zipped opening and insulated silver-foil inner will keep your goodies nicely cool. It comes with plastic wine glasses, napkins, plates and cutlery wrap which holds knives, forks and spoons.

RRP: £99.99 ● Harts Price: £89.99



Navigate Summerhouse
Seville Blanket
RRP: £19.99
● Harts Price: £16.99



Smidge 28
Piece Picnic Set
● Harts Price:
£79.00

TRADITIONAL TEAS

Lift cream teas and afternoon teas to another level with
homemade cake and elegant tableware

Mary Berry's Apple and Lemon Sandwich Cake

The ultimate cream sponge cake – the apple makes the cake really moist and the lemon-flavoured cream keeps it fresh-tasting. Delicious!

SERVES 6-8

FOR THE SPONGE

225g baking spread, straight from the fridge,
plus extra for greasing
225g caster sugar
225g self-raising flour
1 tsp baking powder
4 large eggs, beaten
2 eating apples, peeled, cored and grated
icing sugar, for dusting

FOR THE LEMON FILLING

150ml double cream
3 tbsp lemon curd

1 You will need two 20cm (8in) round,
loose-bottomed sandwich tins.

2 Preheat the oven to 180C/Gas 4, then
grease each tin and line the base with a
disc of baking paper.

3 Measure all the sponge ingredients
except the apple and icing sugar into
a large bowl and beat with an electric
hand whisk until combined.

4 Fold the grated apple into the mixture,
then divide between the tins and level the
tops.

5 Bake in the oven for about 25–30
minutes until golden, well risen and
coming away from the sides of the tins.
Allow to cool in the tins.

6 Meanwhile, make the filling. Whip the
cream into soft peaks, then lightly swirl in
the lemon curd.

7 Invert the tins to remove the cakes and
then peel away the paper. Sit one cake
upside down on a serving plate.

8 Spread the lemon cream to the edge of
the sponge, place the other cake gently
on top to sandwich the cakes together.
Dust the top with icing sugar to serve.



Extracted from *Quick
Cooking*, by Mary Berry
(BBC Books, £22)

Photography by Georgia
Glynn Smith.

SET THE SCENE

Dainty cups and saucers and pretty plates will make your tea extra tempting.



Alice In Wonderland Cup & Saucer
RRP: £17.99 • **Harts Price: £14.95**



Denby Monsoon Fleur
Medium Plate
• **Harts Price: £11.00**



Denby Monsoon Filigree
Silver Ceramic Platter
RRP: £25.00
• **Harts Price: £20.00**



Sara Miller Chelsea Collection
Light Grey Footed Cake Plate
RRP: £52.50
• **Harts Price: £42.00**



Sara Miller Chelsea Collection
Set of 4 Cake Plates
RRP: £43.50
• **Harts Price: £34.80**



Royal Worcester Serendipity Platinum Teapot
Perfect for all dining occasions, this simple yet stylish teapot has a 1.1 litre capacity.
RRP: £66.50 • **Harts Price: £26.60**



Royal Worcester Serendipity Platinum
Sugar and Cream Set
RRP: £50.00 • **Harts Price: £20.00**

CREAM TEASE

If you're opting for a traditional cream tea, be sure to serve clotted rather than whipped cream. According to a study conducted by the University of Sheffield, the perfect cream tea involves the jam being applied to the scone before the cream, if you'd ever wondered! But we say however you like it, just enjoy!



Churchill China Blue Willow Cake Stand 3 Tier
stylish earthenware stand. The design tells the story of two lovers turned to doves.
RRP: £41.00 • **Harts Price: £30.76**

When you struggle to choose just one dish,
why not have a bit of everything?

appeal of tapas, if you are planning to prepare it at home, don't feel under pressure to create a multitude of dishes. Focus instead on preparing a small number of dishes really well – perhaps a meat, fish and veggie dish plus Patatas Bravas. Fill the rest of your tapas plates or board with good quality olives, bread and cured ham. Think about providing your guests with different textures – one or two fried options and different dips are generally always a winner, as are slices of Spanish omelette (tortilla) which are generally served at room temperature.



Garlic aioli is a great tapas addition – combine pressed garlic, mayo, olive oil, lemon juice, sea salt and pepper in a blender until smooth and creamy, pop in the fridge for an hour before serving with fried, diced potatoes.

44 WWW.HARTSOFSTUR.COM

SET THE SCENE

Small dishes and large boards ensure your dishes are laid out attractively for guests to serve themselves.

Boska Friends Cheese & Tapas Board Extra Large

Serve up tapas, cheeses and other snacks on this stunning oak board. Resistant to bacteria and odours, it has a firm grip handle for easy serving.

RRP: £70.00 • Harts Price: £63.00



Le Creuset Satin Black Stoneware 14cm Tapas Dish. Available in three vivid colours, these striking dishes are perfect for serving a wide variety of appetisers and snacks, hot or cold, in the traditional Spanish tapas style.

• Harts Price: £20.00



Boska Friends
Cheese & Tapas Board Large

RRP: £40.00 • Harts Price: £36.00



Artesa Appetiser Two Tier Serving Set

RRP: £44.99 • Harts Price: £37.95



Grunweg Windsor
4-Piece Tapas Set

RRP: £4.50
• Harts Price: £3.00



Natural Elements Acacia Wood Square Serving Paddle Board

RRP: £19.99 • Harts Price: £16.95



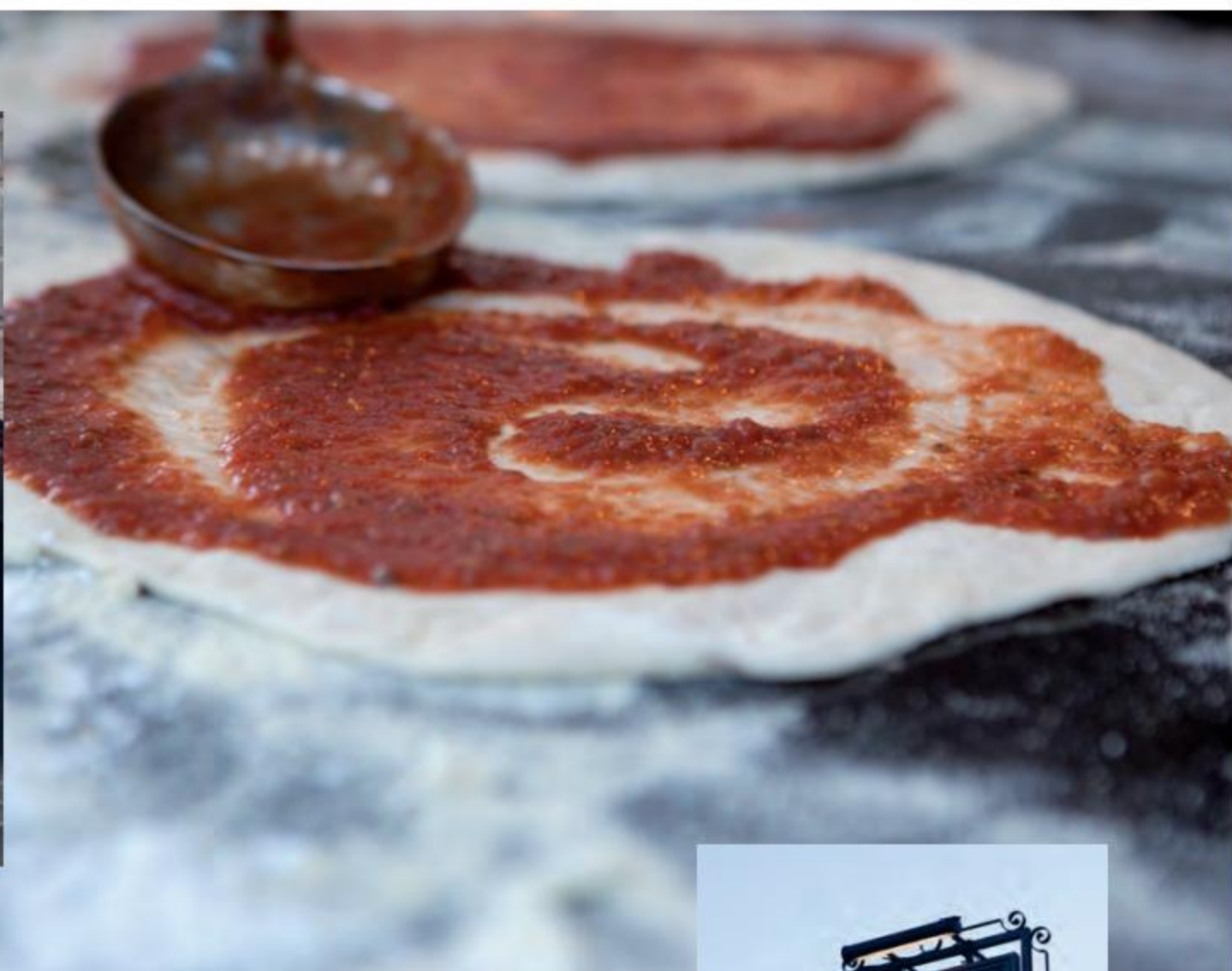
James Martin
Denby 7 Piece Tapas Set

RRP: £40.00 • Harts Price: £28.00



EcoSouLife Areca Nut Leaf 56 x 30cm Serving Tray, 3 Pieces

• Harts Price: £4.99



ALL FIRED UP

Few things can beat a really great pizza and during the summer, in the picturesque Dorset village of Fontmell Magna, The Fontmell pub is known for theirs, cooked traditionally over a wood-fire. Head Chef Armando Fernandez shares his tried and trusted recipe for the basics, to top as you please.

Homemade Pizza Base

MAKES 3-4 PIZZAS

7g of dried yeast (one sachet)
25ml of olive oil
1 tsp caster sugar
250ml of water
500g of strong white flour
1 tsp salt

1 In a small bowl, mix the yeast, olive oil, caster sugar and water together.

2 Place the flour and salt into a large bowl and make a well, then pour the yeast mixture into the well and use a wooden spoon to combine.

3 When the mixture starts to come together, use your hand to form a dough.

4 Place the dough onto a lightly floured work surface and knead until it is smooth and springy – this should take roughly 10–15 minutes.

5 Place in a lightly floured bowl, cover with a damp tea towel and leave in a warm place until it has doubled in size – this will take about 60 minutes.

6 Transfer the dough to a lightly floured work surface and 'knock it back' by briefly kneading again.

7 Roll the dough out with a rolling pin to 0.5cm thick, apply the tomato sauce (right) and garnish with your choice of topping before baking for the appropriate length of time. In a regular oven this will be between 8-15 minutes but in a wood-fired pizza oven, just a minute or two.

PIZZA SAUCE

400g of chopped tinned tomatoes
2 red onions
3 garlic cloves
100g basil
100ml olive oil

1 In a saucepan add half of the olive oil and allow it to heat up for a minute, add the chopped onion and garlic, cook for a couple of minutes.

2 Add tomatoes and basil and cook on a low heat for 20 minutes, stirring occasionally and not allowing to stick to the bottom.

3 Let the mix cool down and blitz, add the remainder of the olive oil while it blitzes.

*With thanks to The Fontmell,
www.thefontmell.co.uk*

SET THE SCENE

Epicurean Signature Wood Composite 21"x14"
Natural Pizza Peel with Red Silicone Handle
RRP: £54.95 • Harts Price: £52.20



Ooni 12" Flat Peel
• Harts Price: £29.99



Ooni 12" Classic Pizza Peel
• Harts Price: £19.99



HARTS TEAM TIP

A pizza peel is essential when it comes to pizza making – use it to build your pizza on and move it in and out of the oven without dismantling it.

Jon



Dexam Pizza Stone Set
RRP: £15.00 • Harts Price: £9.95



Emile Henry Burgundy Large Ridged Pizza Stone 40cm

Make perfect pizzas at home – the ridges prevent sticking and the integrated handles allow the stone to be moved easily.

RRP: £63.00 • Harts Price: £56.70

Ooni Baking Stone

• Harts Price: £19.99



Ooni 14" Bamboo Pizza Peel
• Harts Price: £34.99



Emile Henry Charcoal Large Ridged Pizza Stone 40cm

Stunningly glazed in a black finish, the Emile Henry pizza stone is made in France and comes with a 10-year warranty.

RRP: £63.00 • Harts Price: £56.70

PIZZA THE ACTION

Make dividing your pizza a doddle with one of these stylish pizza cutters



Epicurean Signature Wood Composite 16" Natural/Slate Pizza Cutter
RRP: £21.25 ● Harts Price: £20.18



Bakehouse & Co Stainless Steel Pizza Cutter
Ergonomic stainless steel slicer designed with performance and function in mind.
● Harts Price: £8.99



OXO Good Grips 4" Pizza Wheel for Non-Stick Pans

This clever wheel will not damage pizza stones or non-stick pans. Its edge is tapered so it slices easily and cleanly - even through thick crusts!
● Harts Price: £9.97



Stellar Soft Touch Gadgets Copper Pizza Cutter

This stylish pizza wheel is easy to hold, even with wet hands. It is made from zinc alloy with a copper composite.
RRP £7.00 ● Harts Price £5.24



Microplane Black Pizza Cutter
RRP £15.95. ● Harts Price £14.35



HARTS TEAM TIP

Pizza wheels make it much easier to cut the pizza when it's still hot. And they aren't just for pizzas – use them to slice thin fruit tarts, fresh pasta, a tin of brownies and more.

Kirsty

RAVE REVIEWS

We are really happy with Harts of Stur and your customer service. Will definitely buy with you again.
Gabriela T

To see more of what our customers have to say about us, visit www.hartsofstur.com/reviews

HIT THE RIGHT NOTE

Win a fabulous Jura E6 Coffee Machine in Piano Black, worth £795



FEATURES INCLUDE

- 15 bar pump pressure and 1.9L water tank capacity.
- Pulse Extraction Process - This revolutionary technology takes inspiration from the world's greatest baristas, optimising the extraction time so that even short speciality coffees, such as ristretto and espresso can be prepared with incredible intensity.
- Intelligent Water System - The CLARIS water filter supplies you with perfect quality water for the best flavour. The system protects against limescale and removes any substances, smells or tastes that would interfere with the flavour of your coffee.
- Adjustable setting options include water temperature, brewing temperature, coffee strength, with the additional advantage of intelligent pre-heating and a monitored drip tray.
- Pre-programmed coffee selection with a wide range of drink options.
- Care functions include an integrated maintenance programme and interchangeable, built in milk spout for perfect hygiene.
- Dimensions: W28cm x H34.6cm x D44.4cm with a 280g bean container holding capacity.

HOW TO ENTER

To enter and for full terms and conditions, visit www.hartsofstur.com/competition. Closing date September 30th 2020. UK residents and over-18s only.

Whether your choice is for creamy cappuccinos or a hit of strong espresso, the Jura E6 Bean-to-Cup Coffee Machine will produce it simply and easily in the comfort of your own home.

This ultra-sleek, high-end coffee machine in Piano Black boasts an A energy efficiency rating, fully programmable coffee drinks and fine foam technology. It is quick and convenient, making it perfect for busy lifestyles. Two people both wanting a coffee quickly in the morning rush is no problem – the Jura E6 prepares them simultaneously.

The buttons for the espresso, coffee, cappuccino and milk foam functions are all positioned on the front, for maximum convenience and thanks to the modern TFT colour display, operating the machine is incredibly simple.





RAVE REVIEWS

This is the second time I have ordered and am impressed with the quality, range online and speedy delivery, thank you. Keely J.

To see more of what our customers have to say about us, visit www.hartsofstur.com/reviews

Cuisinart ICE100BCU Gelato & Ice Cream Professional
RRP: £250.00 ● **Harts Price: £239.95**

Set, Mix and Chill

Whip up a frozen delight in just 40 minutes with Cuisinart

There's nothing quite like a bowl of ice cream, unless it's a bowl of home-made ice cream. Make it super simple with The Cuisinart Gelato and Ice Cream Professional, capable of producing 1.5L of delicious ice cream, sorbet or frozen yoghurt in as little as 40 minutes.

A professional compressor system means there's no need to pre-freeze the bowl while two specially designed paddles, (one for gelato and one for ice cream), guarantee the perfect

consistency for your chosen frozen treat. You are free to select any ingredients you like, from exotic fruits for dinner party desserts, to your children's favourite flavours.

It is also incredibly easy to use and removes all the work involved in producing high quality home-made ice cream. Just add your chosen ingredients, set the digital timer and press the start button. When the cycle is complete, the machine will automatically switch off and keep your dessert cool for up to 10 minutes ensuring perfect results every time.



FEATURES INCLUDE

- 1.5L capacity.
- Professional compressor system means no need to pre-freeze the bowl.
- Fully automatic and easy to use.
- Includes 2 different professional, robust mixing paddles for ice cream and gelato.
- Keep cool feature.
- Add extra ingredients or toppings during mixing for extra flavour.
- Easy clean, removable paddles, lid and bowl.
- 5-year guarantee.

Easy does it – let the Cuisinart Gelato and Ice Cream Professional machine do all the hard work and leave you to enjoy the results.



FULL of BEANS

Healthy and filling, beans are the perfect standby for brunches, lunches, sides and snacks.

Mixed Bean Salad

SERVES 5

1 tin chickpeas
1 tin red kidney beans
1 tin butter beans
1 large courgette
2 medium red onions
2 sticks celery
Juice of 1 lemon
1 x tsp Dijon mustard
50ml olive oil
1 tsp paprika
Black pepper and sea salt

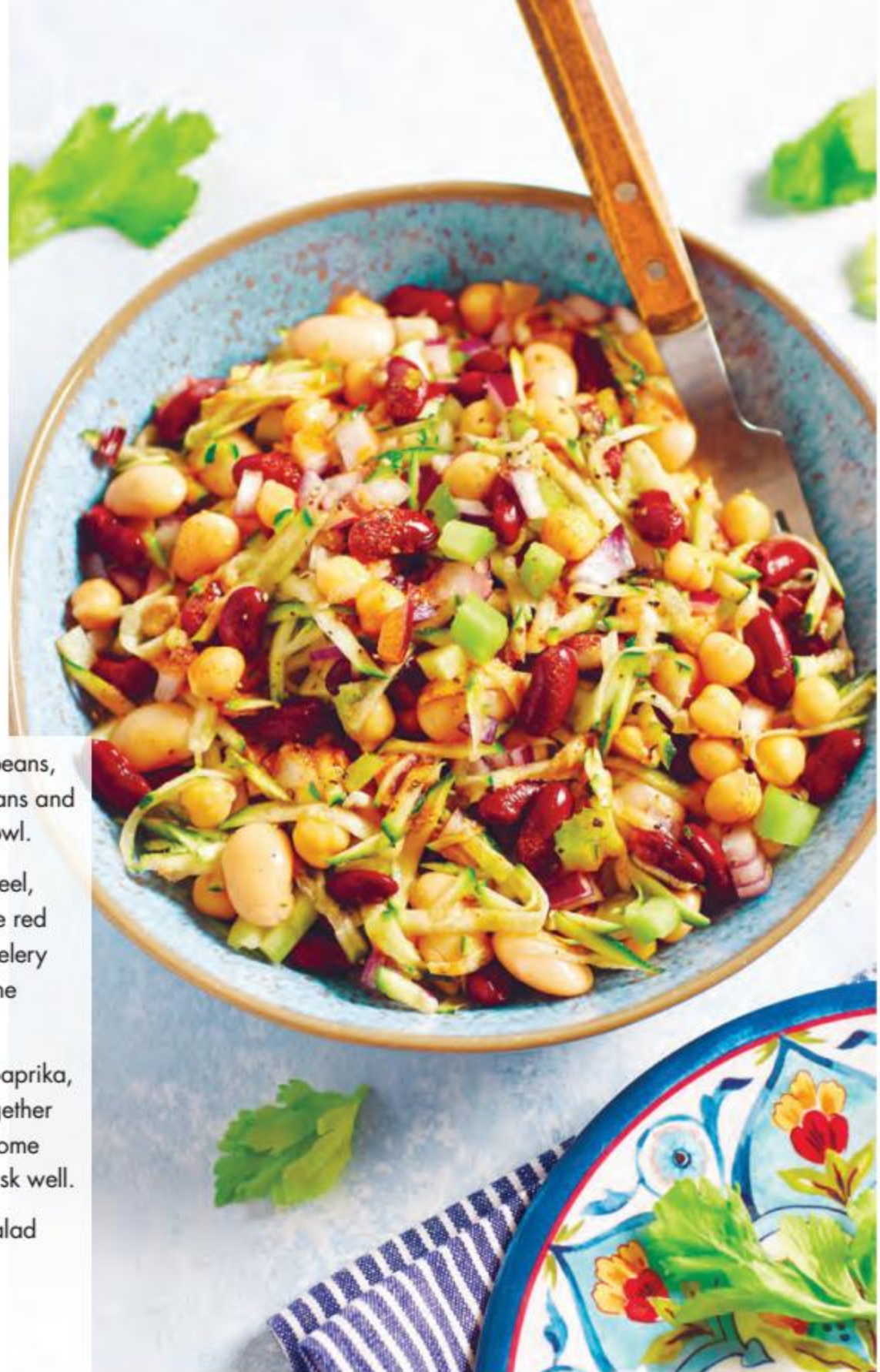
1 Drain the red kidney beans, chickpeas and butter beans and put into a large salad bowl.

2 Grate the courgette, peel, halve and finely chop the red onions, finely chop the celery and add all of these to the salad bowl.

3 Mix the lemon juice, paprika, olive oil and mustard together in a bowl, season with some salt and pepper and whisk well.

4 Drizzle this over the salad and gently toss to mix.

*Recipe courtesy of Aldi,
www.aldi.co.uk*



THE KIT LIST



Master Class Stainless Steel Fine Mesh Round Sieve 18cm
RRP: £9.99 ● Harts Price: £8.95



Wrendale Designs Melamine Panda Salad Bowl
RRP: £22.50 ● Harts Price: £18.00



Master Class Stainless Steel Four Sided Box Grater with Collecting Box 23cm
RRP: £13.99 ● Harts Price: £11.95

Salată de Fasole Verde

(Simmered green and yellow beans with onion vinaigrette)

This pretty dish can make a lovely accompaniment or light lunch, served with bread.

SERVES 2

FOR THE VINAIGRETTE

Quarter onion, finely diced
2 garlic cloves, finely sliced
15ml cider vinegar
50ml olive oil

FOR THE SALAD

400g green and yellow beans
25g feta cheese (optional)
Handful of flaked almonds, to serve (optional)
Salt and freshly ground black pepper

1 To make the vinaigrette, combine the onion with the garlic and vinegar. Pour in the oil, stirring well to combine. Leave to infuse while the beans are cooking.

2 Put the beans in a large pan and cover with water. Bring to the boil over a high heat, then add 1 tsp salt.

3 Turn the heat to low and cook for 15 minutes or until just tender but still with a crunch.

4 Have a bowl of iced water to hand and quickly transfer the beans to the bowl to stop them from overcooking. Set aside to cool for 3 minutes.

5 Season and serve in a salad dish drizzled with the vinaigrette. Top with feta cheese and flaked almonds if wanted.

Recipe from Carpathia: Food From the Heart of Romania by Irina Georgescu, £22, Frances Lincoln.



© JAMIE ORLANDO SMITH

THE KIT LIST



Taylor Pro Weighing Bowl 5kg Digital Dual Kitchen Scale
RRP: £29.99 ● Harts Price: £24.95



World of Flavours Ceramic Oil and Vinegar Set
RRP: £14.99 ● Harts Price: £12.95



KitchenCraft Lulworth Melamine 21cm Snack Plate
RRP: £3.99 ● Harts Price: £3.50



Spice Roasted Butter Beans

These may not be much to look at but the layers of flavours in these protein-packed snacks make them seriously addictive. They are best enjoyed the day they are made and provide a good source of plant-based protein and fibre.

MAKES 1 SMALL BOWL

- 1 x 400g tin butter beans, drained
- 1 tbsp milled flaxseed
- 1 tbsp sesame seeds
- 1 tsp cumin seeds, crushed
- Half tsp fennel seeds, crushed
- Quarter tsp hot smoked paprika
- Sea salt and black pepper
- 1 tbsp maple syrup
- 2 tsp coconut oil, liquid
- 1 Preheat oven to 200C/ Gas 6.

2 Pat the butter beans dry using paper towels (you can do this the night before to really ensure that the beans are dry).

3 Mix together the milled flaxseed, sesame seeds, cumin seeds, fennel seeds, paprika and salt and pepper in a medium bowl. Stir in the maple syrup.

4 Add the butter beans to the spice mixture and stir

to combine, ensuring the beans are evenly coated in the mix.

5 Drizzle a baking tray with the coconut oil and add the spice-coated beans, turning them in the oil so that they are evenly coated. Roast for 15 minutes, turning halfway through the cooking time. Remove and set aside to cool.

Recipe courtesy of Halo Eats, www.haloeats.com

THE KIT LIST



T&G Cottage Garden Beech Bee Wooden Spoon
RRP: £2.50 ● Harts Price: £2.26



Le Creuset Bakeware 27cm Baking Tray
● Harts Price: £15.00



Emile Henry Burgundy Mortar & Pestle
RRP: £30.00 ● Harts Price: £27.00

Sophie Conran
Medium Salad Bowl
RRP: £33.50
● Harts Price: £25.13



MasterClass Premium Quality
Stainless Steel 250ml Oil Drizzler
RRP: £19.49
● Harts Price: £16.95

Breakfast Baked Beans

In addition to breakfast, this would make a great dish at BBQs, on toast or with eggs for a satisfying brunch. Adding salted caramel and paprika gives a rich, sweet smoky flavour to the beans. If you can make this dish the night before, it will taste even better - just keep in the fridge until you're ready to reheat.

SERVES 2

1 red onion, finely diced
1 tbsp olive oil
1 stick of celery, finely diced
300ml passata
2 tbsp tomato puree
2 x 400g tins of beans, drained (kidney, pinto, cannellini etc)
3 tbsp Bonne Maman Salted Caramel
100ml water

1 Fry the onion and celery in the olive oil until soft and golden. Stir in the smoked paprika and cook for 1-2 minutes.

2 Add the rest of the ingredients and bring to boil. Simmer gently for about 10 minutes, until slightly thickened.

Recipe taken from Bonne Maman 'Breakfast Savoir Faire' (£9.99, published by Primo and available from Amazon, Waterstones and Foyles) Recipe development by Moyra Fraser.



THE KIT LIST



James Martin 13cm/5" Utility Knife
RRP: £10.00 ● Harts Price: £5.00

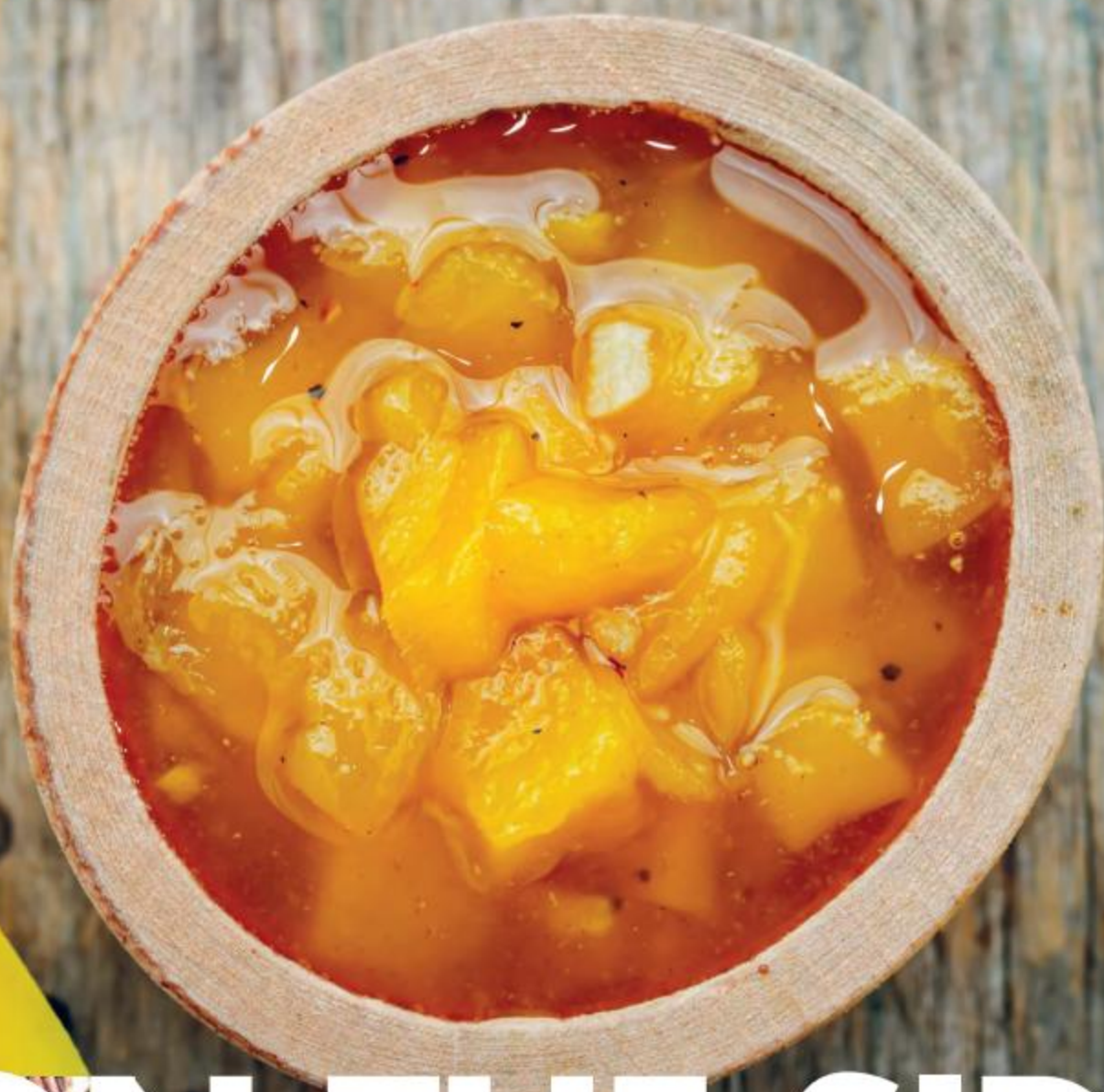


Venn Silicone Serving Spoon
● Harts Price: £7.95



Stellar Rocktanium
30cm Frying Pan
RRP: £68.00
● Harts Price: £34.00





ON THE SIDE

Create the perfect sidekick with a homemade chutney or pickle

Sweet and Spicy Mango Chutney

This is lovely to serve up with poppadums, cold meats and cheeses or mixed with mayonnaise as a base for coronation chicken.

MAKES APPROX. 2.25KG

1kg ripe mangoes
400g demerara sugar
300g Bramley apples
1 tbsp ground ginger
150g dried apricots
4 garlic cloves
300g sweet onion
1 tsp nutmeg
100ml lemon juice
2 tsp brown mustard seeds
2 red birds eye chillies
1 tsp salt
650ml cider vinegar

1 Peel, stone and dice the mango. Peel, core and dice the apple. Peel and dice the onion.

2 Finely chop the chillies (remove the seeds for a milder flavour), chop the dried apricots into small diced pieces and peel and crush the garlic.

3 Add all the ingredients into the preserving pan. Bring to the boil and simmer gently, stirring occasionally, for one and a half hours until no excess liquid remains and mixture is thick.

4 Increase the heat, bring to a rolling boil, and cook for 3 – 5 mins until the jam has reached setting point.

5 Pot into hot sterilised jars, lid and leave to cool. Then label. The chutney should be stored for 2 months before eating and will keep for up to a year, unopened.



A good pickle or chutney instantly livens up a sandwich or ploughman's, so why not make your own? Tracey Collins, of Dorset-based preserves and condiments company Ajar Of, is used to people getting confused between pickles and chutneys and produces both. She explains the difference and provides her own recipe for a popular chutney. "The key difference between pickle and chutney is that pickle typically includes whole fruits and vegetables or large pieces whereas chutney includes small pieces of fruits and vegetables. Chutneys originally came from India; the name is derived from the Hindi word chatni."

Tracey's top tips for:

PICKLES

- Select the most uniform, unspoiled, fresh produce you can and scrub it well to remove any dirt.
- Use canning or pickling salt (not iodized table salt).
- For the best results, use white distilled or cider vinegar with 5% acidity.
- Use a spice or herb in your brine.

CHUTNEYS

- Vinegar is one of the most important ingredients in successful chutney making – again use a good quality one with an acidity level of at least 5%.
- As a rule of thumb, start with a ratio of 3kg vegetables/fruit to 1L of vinegar and 500g of sugar, then adjust for taste.
- Use a non-reactive pan for making chutney - stainless steel or enamel-lined pans are best.
- All types of sugar can be used. Brown will give a darker colour and muscovado adds richness and depth of flavour.

KEEP IT CLEAN

- Pre-sterilised jars are essential for any type of preserve making. Here's how to ensure yours are.
- Wash your jars and lids in hot, soapy water and leave them upside down on a roasting tray while still wet.
- Put the tray of wet jars and lids into a preheated oven at 120-140C for about 30 mins.
- Ladle the hot preserve into a heatproof jug to make it easier to transfer the mixture into the hot jars. Be careful not to touch or get any of the mixture onto the rim of the jars as this could introduce bacteria.
- Fill the jars not quite to the top, leaving a gap of about half a centimetre between the preserve and the lid.
- While everything is still hot, cover the jars with their lids or top with wax paper and a piece of cellophane secured tightly with an elastic band.
- Once in sterilised jars, your preserves should keep for about 6 months in a cool, dark place, but check the recipe you're using for a more accurate shelf life as some preserves last longer than others.

THE KIT LIST



OXO Good Grips Y Peeler
● Harts Price: £7.60



Kitchen Craft Stainless Steel Maslin Pan
RRP: £59.99 ● Harts Price: £39.95



Home Made Traditional Glass Chutney Jar
● Harts Price: £2.50



Henckels Professional S 3"/80mm Paring Knife
RRP: £58.95
● Harts Price: £44.21



Judge Tubular Stainless Steel Apple Corer
RRP: £6.00
● Harts Price: £4.50



ABOUT TRACEY

Tracey has been making chutneys, jams, marmalades and a range of other condiments for more than five years since her first batch of aubergine chutney and blueberry jam went down a storm. Her company is based in a converted cowshed in the tiny hamlet of Droop, North Dorset and she uses local produce wherever possible.
www.ajar-of.co.uk



RAVE REVIEWS

I have bought several products from Harts of Stur. They have always delivered quickly, earlier than expected. The goods are high quality from trusted brands. Overall, I highly recommend buying online from this company. Eka M.

To see more of what our customers have to say about us, visit www.hartsofstur.com/reviews

OUTSIDE WITH OONI

Create restaurant-quality pizza
anytime, any place

There's something pretty special about a perfectly baked, fresh pizza. Particularly if that pizza is cooked in your own garden. That was the thinking behind the husband and wife team who founded Ooni back in 2012. After discovering wood-fired pizza ovens on the market at that time were expensive and bulky, Kristian Tapaninaho and Darina Garland set out to create a better alternative - one at an accessible price but still capable of producing truly authentic pizzas outdoors. Based in Scotland, Ooni has grown into an award-winning, family-run business that sells in more than 80 countries worldwide. All Ooni pizza ovens take just 15-20 minutes to heat up to an impressive 500C (the temperature needed to create restaurant-quality pizza). At that temperature a pizza can be cooked in an incredible 60 seconds.

Whether you want wood-fired pizza flavour or the ultimate gas-powered convenience, Ooni provides an affordable answer and a range of models to suit.



Ooni Fyra Pizza Oven

This pizza oven streamlines wood-fired cooking for a no-nonsense experience and intense flavours. Destined to provide the perfect pizza in every garden.

● **Harts Price: £229.00**



Ooni Pro Multi-Fuel Outdoor Pizza Oven

Highly versatile, the Ooni Pro Multi-Fuel Outdoor Pizza Oven can cook not only phenomenal large pizzas, but also roasted joints of meat, seared vegetables or even fresh bread. The Ooni Pro Multi-Fuel Outdoor Pizza Oven, flame-cooks epic meals outdoors with a choice of wood, charcoal or gas.

● Harts Price: £499.00

ALL THE ACCESSORIES



Ooni Cooking with Fire Cookbook

Get inspired, with recipes and tips to get the best from your Ooni experience.

● Harts Price: £14.99

SEE + SHOP

Get great value across all your cookware needs – visit us in store or at www.hartsofstur.com



Ooni Cast-Iron Sizzler Pan

This pan is perfect for cooking meat, seafood, vegetables and more in your pizza oven while making it easy to get sizzling hot food straight from the oven to your table.

● Harts Price: £29.99



Ooni Dough Scraper

With a stainless-steel blade, this dishwasher-friendly scraper makes working with pizza dough a doddle.

● Harts Price: £14.99



Ooni 4.5kg Premium Lumpwood Charcoal

Made from 100% birch and free from chemicals.

● Harts Price: £14.99

HARTS HOW TO CREATE A COCKTAIL

Cruise your way through summer cocktail making with these recipes from two local experts

CONKER-ING COCKTAILS

"Gin is a great spirit for cocktails because there is a gin out there for every palate and every style of cocktail," explains Rupert Holloway, who founded award-winning, Dorset-based Conker Spirit in 2014. "I love making cocktails at home, and tend to make things up on the spot. You can definitely overthink it, but it just boils down to balancing sweet and sour, getting the dilution right with good quality ice, and lastly but definitely not least - using the perfect glass!"

Basil Smash

We have served these beauties on our event bars since day dot, and they never failed to put smiles on faces. The ultimate sweet 'n' sour combination with the added savoury perfume of fresh basil. It's a hard one to beat!

50ml Dorset Dry Gin
25ml fresh lemon juice
15-25ml sugar syrup
(to taste)
5 or so basil leaves

1 Place all your ingredients into a cocktail shaker with a lot of ice and shake vigorously – the phrase 'Hulk Smash!' comes to mind.

2 Pour through a sieve into an ice-filled rocks glass. Garnish with basil leaves – giving these a clap between your hands to make their fragrance pop. Basil... smashed.



ABOUT RUPERT

Rupert is a former Chartered Quantity Surveyor who ditched his job and sold his car to launch Dorset's very first gin distillery. Six years later, he has added a number of other very well received tipples to his original concept, a gin containing botanicals from across the Dorset coast and New Forest which is sold around the UK. He's also regular at a range of food and drink festivals and gin tasting sessions.

Punch

This handy little rhyme will help you remember the basics and you can switch out ingredients as you please. *One of sour, two of sweet, three of strong, four of weak.* Sour can be lemon or lime. Sweet could be honey, maple syrup or anything else. Strong is gin (obviously, although rum, brandy and fortified wines work really well and a blend of two or three even better). Weak could be fruit juice, cold tea or water!

30ml sugar syrup
15ml freshly squeezed lemon juice
60ml Dorset Dry Gin
120ml tropical fruit juice

1 Pour all ingredients into a wine glass filled with ice or scale up and pour into a punch bowl or pitcher. Garnish with mint and lemon.

Recipes courtesy of Conker Gin, www.conkerspirit.co.uk



GINGER-LY DOES IT

Alex Young is better known as "The Ginger Viking" by many. As well as running his own cocktail bar in North Dorset, Alex is an award-winning cocktail creator who has been placed in the top five in numerous competitions, represented the UK internationally and last year won the Calvados UK final.

Melon Colly

This is a very fresh, vibrant cocktail with a sweet melon aftertaste. It was originally based on a dare by a customer who has a peculiar sense of humour. The drink tasted so good that it has been on the menu since the start of 2020 and proved to be a big hit with our customers.

Aqua faba is the juice from a can of chickpeas and is a replacement for egg whites. We use the same amount of juice to the amount we'd use of egg white and it means we can make vegan cocktails at the bar.

50ml Midori
50ml vodka
10ml lime juice
10ml sugar syrup
25ml aqua faba

1 Add all ingredients into a shaker, shake hard and double strain into a coupe (this is a stemmed glass with a broad, shallow bowl) then garnish with lime peel.

Breakfast Martini

"This has been super popular at the bar for more than a year and we have customers coming in specifically for it," explains Alex. "Double straining involves using a hawthorn strainer and a tea strainer to stop ice and any other items you don't want in your cocktail, such as marmalade skin or pips."

50ml Black Cow Vodka
50ml Bayou Satsuma
15ml lime juice
15ml lemon juice
1 tsp of good quality marmalade

1 Put all the ingredients into a shaker, shake hard and double strain into your chosen glass.



ABOUT ALEX

Alex has always had a passion for cocktail making and went into business for himself at the age of 35 after working in the engineering industry for 15 years. He decided to forge a new career and his initial venture into cocktail "pop-ups" proved so successful he ended up taking on his own premises. Together with his wife Emma, he now runs the very popular Ginger Viking bar / cafe on East Street in Blandford Forum with a focus on using the best local ingredients, from alcohol to food.
www.facebook.com/gingervikingdelicafabar





TOP OF THE GLASS

All you need to whip up a cocktail as well as the most stylish glasses to serve them in



LSA Gin Cocktail Glass 220ml Clear Set of 2
RRP: £32.00 ● Harts Price: £25.60

BarCraft Copper Finish Glass Cocktail Shaker

With six recipes in addition to measurements and a 650ml capacity, this cocktail shaker will help you create the perfect drink.
RRP: £19.99 ● Harts Price: £16.96



KitchenCraft Cocktails Tea Towels 2 Piece Set
RRP: £8.99 ● Harts Price: £7.96



Riedel Mixing Rum Set

Have some fun with this Riedel Mixing Rum Set and create your own cocktails at home. Each glass has a capacity of 323ml and can be used in the dishwasher, for easy cleaning.

RRP: £37.50 ● Harts price: £34.96



LSA Vodka Cocktail Glass 240ml Set Of 2

Distinctive and attractive, these glasses are perfect for gifting and entertaining.

RRP: £40.00 ● Harts Price: £32.00



LSA Gems Tumbler 560ml Assorted Jade Set Of 4

Ideal for serving juice, water and even wine - a perfect addition to a summer dining table.

RRP: £40.00 ● Harts Price: £32.00



LSA Vodka Mixer Glass 400ml Set of 2

Magnificent for tall cocktails and mixers such as a Screwdriver, Bloody Mary or a vodka tonic.

RRP: £35.00 ● Harts Price: £28.00



LSA Borough Bar Glass 625ml Set Of 4

These distinctive glasses form part of a collection of modern bar and tableware guaranteed to impress your guests. Each glass has a 625ml capacity and measures 12cm high x 9cm wide.

RRP: £25.00 ● Harts Price: £17.50



LSA Borough Highball 420ml Set Of 4

Great for table water, beer or tall cocktails, each Borough highball glass has a 420ml capacity and measures 18.5cm high x 6cm wide. Dishwasher and microwave safe.

RRP: £25.00 ● Harts Price: £17.50



Dexam Summer Garden Pack of 12 Fruit Topper Straws

Biodegradable and plastic free, these will add a touch of fun to a fruity little number.

RRP: £4.00 ● Harts Price: £3.00

THE HISTORY OF HARTS

Our family business for more than 100 years

At the age of 17 Walter Hart, an apprentice blacksmith, joined the Royal Field Artillery as a farrier. In 1919 he was demobilised from the army and established his own blacksmith business in Sturminster Newton, just a brief canter away from where we are today.

As Walter's reputation and the business grew, one of his sons, Bill, joined the family business in 1941 and helped his father shoe horses, mend cart wheels and carry out other general repair work. In 1945 Walter's second son, Eddie, finished his National Service in the RAF and joined the burgeoning family firm.

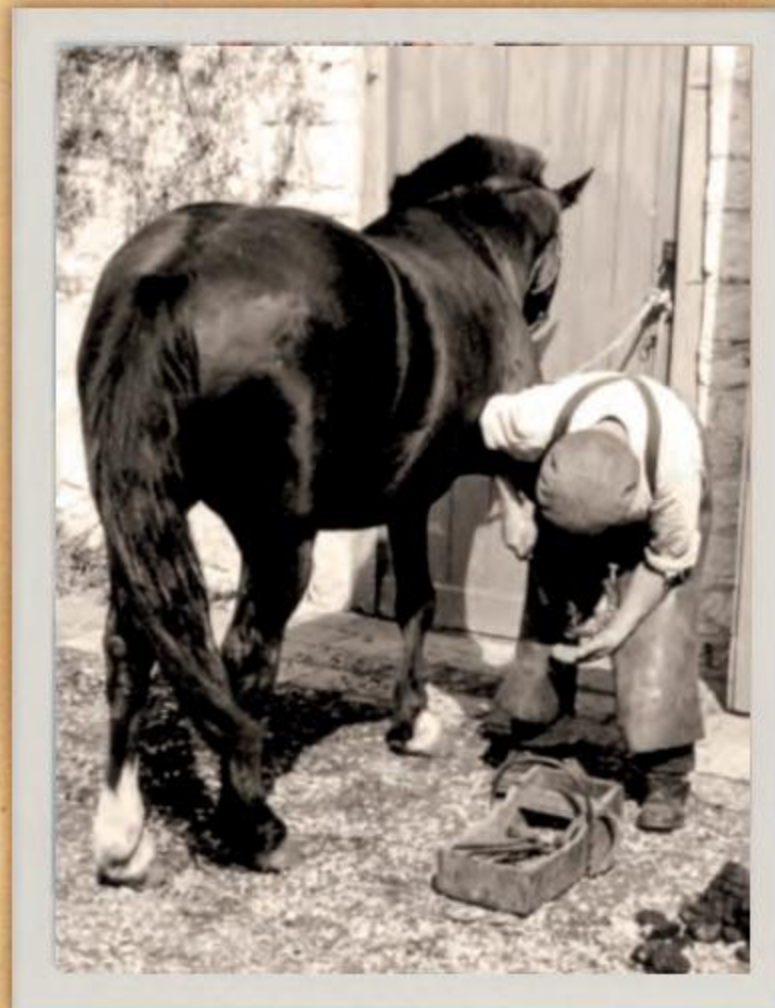
In 1949 the business outgrew the small workshop, and new premises were constructed on the fringes of a marshy area of town called Butts Pond. We still call this home to this day. Two wonderful blacksmith shops and forges, costing the princely sum of £800, were erected. Sadly, neither are still standing, but you can still see on display, in our store, one of the original anvils and shoeing tools used by Walter all those years ago. Around the time of the new forges, a decision was made to branch out. As Eddie was never that fond of horses, he started retailing agricultural ironmongery, and manufacturing basic farm implements.

By 1973, with farrier work in decline, the manufacturing side of the business had taken off and a brand new factory was built to support this success. Harts was well regarded through the UK farming community, most famous perhaps for its yard scrapers and feed trailers, and exhibited at all the major county shows. Eddie had created a major manufacturing business, and chose to refuse offers from leading national companies to buy him out. He saw the greater value, like today's generation, in seeing the family business continue.

Eddie's son Philip joined the business in 1979 and set about transforming the retail shop from an agricultural supplier into a modern, country department store. The local hardware shop had burnt down and closed, and this was the launch pad for the retail arm of the business. The old forge buildings were demolished, and a purpose-built shop and offices were erected. With the business growing, the store was extended in 1984 and again in 1991.

Philip always had his eye on the next big thing and, with that in mind, Harts took its first tentative steps into mail order in the early nineties. Some early success gave us the encouragement we needed, and our first trading website was launched in 1995 - one of the first operational and trading sites anywhere in the country (we had a feature written about us in the Daily Telegraph at the time).

BELOW: An early picture of Walter Hart, the founder of Harts of Stur. The original anvil and shoeing tools are on display in-store.



ABOVE: A Harts and Sons truck loaded up and ready for another delivery.

BELOW: Harts exhibited at all the major country and agricultural shows in the UK. This shows their stand at the Royal Bath and West Show sometime during the 1970s.



BELOW: Slightly closer to home, this picture was taken at the Shaftesbury and Gillingham Show, again, sometime in the 1970s.



Continued growth saw yet another expansion of the retail premises in Sturminster Newton in 2003. The online side of the business had proved successful but was being driven forward without a proper direction for a while until Philip's two sons left university, and joined the family firm in 2006. Johnathan and Graham were able to bring a much greater understanding of the modern, technological world and provided the next generational drive to push forward rapidly with our online presence. The right staff and ingredients were in place, and with hard work and perseverance, as well as quick lessons learned, the internet business has grown very rapidly, becoming a well-respected, national award-winning enterprise.

Our 60,000 square foot despatch centre was completed in 2010 and a new suite of sales offices shortly after in 2013, both purpose-built to give our mail order customers the same level of service and efficiency that our store customers have enjoyed for so many years.

Since then we have continued to grow as a business to become a leading independent retailer, recognised with a number of local and national awards. The store now encompasses many more departments, including Garden, Tools, Electrics, Camping, DIY, Giftwares, Housewares, Storage, Clothing, Bathroom and of course Kitchen, and is a wonderfully relaxing environment to shop and work in. Our online presence has increased significantly too and a new, innovative and modern website was launched in 2018.

In 2019 we celebrated our 100th anniversary with a series of in-store events and promotions themed around family and food. After 40 years in the business Philip decided it was also a fitting time to relinquish his custodianship of the business. Philip's son, Graham, has taken on the role of MD with his other son, Johnathan, becoming finance director. Work also started on the ambitious multi-million pound redevelopment of our store and garden shop.



LEFT: Kitchen is not Harts first foray into publishing. This 1992 brochure advertised the range of farm equipment they manufactured.

ABOVE: A screenshot of our first website in 1995.



ABOVE: Our purpose-built despatch centre under construction in 2010.

THE BEAR ESSENTIALS

Everyone's favourite bear brightens up breakfast time

He may be known for his love of "elevenses" but that doesn't mean Paddington Bear can't also enjoy a hearty breakfast. Follow his lead with a boiled egg served up in one of these fun egg cup pails or on this charming breakfast board (which holds two eggs plus plenty of room for soldiers). If you're likely to feel peckish later, a sandwich is a handy standby and although Paddington is fond of keeping a marmalade one under his hat, the rest of us might find his reusable lunch bag or beeswax bread wraps a more practical alternative!

The Paddington Bear Collection celebrates the public's love of Michael Bond's famous character with a host of products and gift ideas from travel mugs and aprons to cookie cutters and rolling pins.

Paddington Bear
Breakfast Board, 20cm
RRP: £12.95
● **Harts Price: £10.96**



Paddington Bear Egg Cup Pails
RRP: £9.95 ● **Harts Price: £7.96**



Paddington Bear Bread Beeswrap
RRP: £19.95 ● **Harts Price: £15.95**



Paddington Bear Collapsible
Navy Blue Travel Cup
RRP: £15.95
● **Harts Price: £12.95**



Paddington Bear Lunch Zip Bags (set of 2)
RRP: £9.95 ● **Harts Price: £7.96**

**SEE +
SHOP**

Visit us in store or online
at www.hartsofstur.com
to see our full range
of Paddington
products.

ABOUT HARTS

Whether you buy online or from our shop, we pride ourselves on excellent levels of service.



Independent Family Business

We are an independent, fourth-generation family business that has been trading for more than 100 years. Our heritage as a family business is important to us and we constantly strive to improve.

Buying online at www.hartsofstur.com

Safe and Secure

When you buy online, you want to know that you're buying from a trusted seller. Our entire website is fully secure, ensuring that your personal information is kept safe when you buy from us. You can tell this from the padlock showing in the URL bar of your browser.

Payment Options

We work hard to make shopping with us as easy as possible. That's why we have multiple options for payment. We accept all major credit cards (including American Express through PayPal). You can also checkout with PayPal, or with Apple Pay.

Free, Fast Delivery

We endeavour to pick, pack and despatch all orders placed before midday on the same day. We offer free, next-working-day delivery to UK mainland addresses on all orders over £50. A number of alternative delivery options are also available, full details of which can be found on the delivery information page on our website.

Eco-Friendly Packaging

We try to reduce our environmental impact wherever possible. We reuse cardboard boxes where we are able to do so, and our packing filler is an eco-friendly, biodegradable "green-fill". This can be reused, composted, or dissolved down the sink - how many retailers can say that?

On-Site Warehouse

We take great care when packing all parcels to ensure they reach you in perfect condition. With the exception of a few items that are shipped directly from the manufacturer, all products ordered on our website are despatched from our on-site warehouse. We do not employ any third-party fulfilment services, meaning we can maintain our quality control levels to the highest standards.

Knives are not for sale to persons under the age of 18

All knives and bladed products require online age verification and age verification delivery. For full details visit www.hartsofstur.com/blog/ordering-a-kitchen-knife-using-online-age-verification.

Award-Winning Customer Service

We are extremely proud of our award-winning customer service, with staff who go above and beyond for our customers. The high number of extremely positive reviews we have as a business are a testament to this and our customers continue to rate us incredibly highly for our service.

Easy Returns

We have an easy, no-quibble returns policy. We are more than happy to help in the event of any issues with products; either items that are damaged or faulty, or are simply unwanted. Give us a call or send an email and our friendly team will be on hand to assist.

Competitive Prices & Price Match

We endeavour to ensure that our prices are competitive and fair. In the event that you find a price cheaper elsewhere, we operate a price match where, if we can match it, we will.

Orders can also be placed via our FREEPHONE order line 0800 371355 Mon to Fri 8am to 5.30pm and Saturday 8am to 4.30pm.



Visit our shop

Our store is located in the North Dorset market town of Sturminster Newton. You can find us on Station Road, but if you get lost, just ask anyone "Where's Harts?" for directions!

Station Road, Sturminster Newton, Dorset DT10 1BD

Tel: 01258 472420 Email: sales@hartsofstur.com

Opening Times: Monday to Friday 8am to 5.30pm. Saturday 8am to 4.30pm. Closed Sundays and Bank Holidays.

Award-Winning Family Business

Here are some of our latest achievements:



Blackmore Vale Business Awards 2019 - Family Business of the Year

Good Retail Awards 2020 - Bricks 'n' Clicks Winner

Housewares Innovation Awards 2020 - Best Family Business



HARTS OF STUR

www.hartsofstur.com